

# *Autocrat Stoves and Ranges*

CATALOG No. 18

T H E   A U T O   S T O V E   W O R K S

NEW ATHENS, ILL.

NATIONAL STOCK YARDS, ILL.





Digitized by



ASSOCIATION  
FOR  
PRESERVATION  
TECHNOLOGY,  
INTERNATIONAL

[www.apti.org](http://www.apti.org)

BUILDING  
TECHNOLOGY  
HERITAGE  
LIBRARY

<https://archive.org/details/buildingtechnologyheritagelibrary>

From the collection of:

Mike Jackson, FAIA



CATALOG NUMBER 18

AUTO  
STOVES and RANGES  
for 1937-38

Showing Advanced Styles  
in Stoves, Ranges and  
Circulating Heaters

*For Coal, Wood and Gas*



THE AUTO STOVE WORKS

New Athens, Ill.

National Stock Yards, Ill.





# To the Trade

**A**UTO Products have proved their merit to the thousands of American housewives who use them, to the hundreds of American retailers who sell them.

Their widespread acceptance has been due, we believe, to our policy of building only products of high quality.

For twenty-nine years that policy has been guiding the efforts of every man in the entire "AUTO" organization. It has kept us alert to the ever-changing needs and desires of the consumer. It has enabled us to offer stove merchandisers the features that create sales for them—beautiful designs in the modern trend, exclusive features of utility and convenience, finishes most acceptable to the housewife—and always outstanding values covering every price-range.

So much for our part in the teamwork between manufacturer and retailer, which brings sales and profits to both. In presenting this catalog we pledge a sincere and painstaking continuance of our co-operation. And in even greater degree we wish to express to our good friends and customers a most hearty appreciation of their teamwork, their loyal support and patronage.

On this basis we invite your continued patronage, and we solicit an opportunity to serve those of you who are not now members of the AUTO dealer organization.

Respectfully yours,

THE AUTO STOVE WORKS



Foundry and Offices Cover an Entire City Block on the Main Line of the Illinois Central R. R., Thirty Miles Southeast of St. Louis, Mo. Factory at National Stock Yards, Illinois (East St. Louis, Illinois) affords additional manufacturing facilities to accommodate an ever increasing demand for Auto Products.



## OUR GUARANTEE

**W**E warrant our stoves to operate perfectly in the open air, with four joints of pipe. Any stove that will work under the above conditions, cannot fail to operate with an ordinary flue.

Every stove and range is thoroughly mounted and inspected by competent mechanics before leaving our works. Should any imperfection show itself in one year's time, we will replace part free of charge. We, however, cannot guarantee plates broken by carelessness or misuse by the person using the stove.

## How to Care for Porcelain Vitreous Enamel

**P**ORCELAIN enamel used in the finishing of AUTO stoves and ranges is the highest grade obtainable, and with proper care, will remain durable, lustrous and beautiful.

1. DO NOT CLEAN THE ENAMEL WHEN STOVE IS HOT. *Use soft cloth, soap and warm water after the stove is cold.*
2. If it does not clean properly with soap and warm water, use soft cloth and kerosene. *Never use acids or gritty scouring powders.*
3. Never scrape enamel to remove dirt. This will roughen the surface, making it subject to stain.
4. Striking the enamel surface with a hard object, or subjecting it to extreme heat or cold, will cause it to chip and craze.
5. Never drop hot liquid on cold enamel, or cold liquid on hot enamel, as this will cause it to craze. (Fine hair-line cracks.) These will absorb grease and darken the enamel and cannot be removed.

## FREE ADVERTISING SERVICE

**N**EWSPAPER cuts, or mats, will be gladly furnished AUTO dealers upon request. Illustrated, descriptive folders for direct mail advertising are also available to distributors and dealers.

Half-tone electros of all stoves and ranges illustrated in this catalog can be furnished in sizes shown, or in smaller sizes for illustrating in catalogs, etc.



## CRATING

ALL stoves are very carefully packed, loose parts wired where necessary, and crated with heavy tough lumber, securely nailed and braced, to assure safe arrival at destination. We take pride in the manner in which we crate all stoves, as a stove well crated before it starts on its journey, has little chance of damage.

In car shipments, the same care in crating is exercised, all stoves having individual crates. Substantial strips are then run across the car, between rows of stoves, and securely nailed and blocked, to prevent shifting, guaranteeing safe delivery.

## SHIPMENTS

ALL shipments should be examined carefully upon arrival at your freight station. Our responsibility for condition of goods ceases when we deliver them in good order to the transportation company and mail the transportation company's receipt to you.

Furthermore, Auto Stove Crates are constructed to meet all requirements of Railroad Freight Classification Bureaus. Therefore, damages to goods and crates while in transportation are due to cause on which we exercise no control.

Thus the transportation company alone is responsible for any damage, breakage, shortage or delay. That is why it is to your advantage to check over the condition of each shipment upon its arrival and to secure proper notations of any damage, breakage or shortage. These notations should be made on the freight bill, by the freight agent.

Even if crates are apparently in good order, and breakage or damage is discovered after opening them, request your local freight agent to call at once and make notations as to the damage. Do this promptly. Transportation companies will not consider claims unless presented within 90 days from date of delivery.

We will cheerfully do everything we can to help you trace and recover lost goods and to collect damages. But our willingness to help does not make us responsible for collection or replacement.

To make a claim, present the paid freight bill (on which you have had the damage, breakage or shortage properly noted by the freight agent) together with original bill-of-lading, original invoice for goods, and your claim, to the transportation company.

If you do not wish to make this claim yourself forward the above-named papers to us. We will present the claim for you (in your name) and credit your account when settlement is made.



# "CHEFMASTER" BUFFET MODEL

*All Cast Porcelain Enamel Range*

*Everything You Could Ask for in a Coal Range*



All White with Black Base and Trim—French Plate



Ivory with Suntan—French Plate

**W**E are proud to present the "Chefmaster." With its stream-line High Shelf, rounded corners, Chrome Bar door handles and lustrous porcelain enamel finish, it has a smartness and lasting beauty of design that will delight modern American housewives. Equally delighted will they be with its many conveniences and the ease with which it can be kept clean. And above all else will they appreciate its perfection in cooking and baking. Choice of three color combinations—Ivory with Sun Tan, Ivory with Green or White with black base and trim.

**COOKING TOP**, amply large, is full polished and fitted with sliding type damper. Standard equipment: one removable key-plate, two 8-inch covers and two solid French plates. Optional equipment: two removable key-plates, four 8-inch covers and one solid French plate.

**HALF KEY PLATE POUCH FEED**, directly over left half of firebox for easy fueling. Flame and heat are drawn to the right directly under cooking covers where greatest heat is wanted. This shortens cooking time and saves fuel. See illustration next page.

**FIREBOX**, engineered for quick heat, with a minimum of fuel, is heavily constructed; has three-piece sectional ventilated fireback, with extension firebox for long pieces of wood. Heavy duplex grates. Ash door panel conceals inner fire door and ash pan front.

**OVEN** is large and roomy, with oven plates reinforced to prevent cracking.

**NON-TILT OVEN RACK** has positive stop to keep it from being pulled completely out; but can be easily removed for cleaning.

**OVEN DOOR**, all cast iron, with non-breakable steel hinges and stop. Heavily insulated with rock wool to retain heat and insure uniform baking. Door is controlled by unique compression spring arrangement, operating on a rod through ashpit and easily adjusted for tension. This compression spring is entirely out of heat zone, being in back of range, thus assuring perfect oven door operation at all times.

**PROTECTOR CAST LINING** between front grate and pouch end, protects porcelain enamel pouch end from discoloration by heat.

(Continued on next page)



## "CHEFMASTER" BUFFET MODEL

**OVEN THERMOMETER** of latest type modern design, chrome finish, is standard equipment.

**RESERVOIR COMPARTMENT** has all cast iron door and is fitted with 7-gallon copper tank. Spacious cover permits easy access.

**SWING SPOUT FAUCET**, with extra large opening, on front of reservoir, provides a handy means of drawing hot water.

**UTILITY COMPARTMENT.** When range is ordered without reservoir tank, this compartment is equipped with a shelf, and is very handy for storing cooking utensils.

**KITCHEN HEATER.** By raising reservoir cover, a kitchen heater is provided. Cold air, drawn from below through openings in utility compartment, is heated, then driven out through

top and circulated through room.

**WATER FRONT.** L-type furnished. When specified, can be equipped for 3/4-inch return coil heater, generally used when wood is the principal fuel.

**HIGH SHELF**, of streamline design, contributes much to the smartness of this beautiful range. Rounded corners make cleaning easy, a much-desired feature.

**MINUTE MINDER**, of latest type, gently reminds you that required time for cooking or baking has elapsed. Prevents overcooking or baking. Set by hand to any time limit. Optional at slight additional cost.

**CONDIMENT SET**, of vitreous porcelain enamel, consists of salt, pepper, sugar and flour shakers. Optional at slight additional cost.



Open View

### SPECIFICATIONS

#### WITH HIGH SHELF AND FRENCH PLATE

##### Ivory with Sun Tan—Polished Top

##### With Utility Compartment Without Reservoir

No.	Oven	Top	Cooking Holes	Height to Top	Weight
418 E	18x18x11 1/2 in.	24 1/2 x 41 in.	2-8 in.	31 1/4 in.	510 lbs.

##### With Reservoir

418 F	18x18x11 1/2 in.	24 1/2 x 41 in.	2-8 in.	31 1/4 in.	515 lbs.
-------	------------------	-----------------	---------	------------	----------

##### Ivory with Green—Polished Top

##### With Utility Compartment Without Reservoir

418 G	18x18x11 1/2 in.	24 1/2 x 41 in.	2-8 in.	31 1/4 in.	510 lbs.
-------	------------------	-----------------	---------	------------	----------

##### With Reservoir

418 H	18x18x11 1/2 in.	24 1/2 x 41 in.	2-8 in.	31 1/4 in.	515 lbs.
-------	------------------	-----------------	---------	------------	----------

##### All White with Black Base and Trim—Polished Top

##### With Utility Compartment Without Reservoir

418 I	18x18x11 1/2 in.	24 1/2 x 41 in.	2-8 in.	31 1/4 in.	510 lbs.
-------	------------------	-----------------	---------	------------	----------

##### With Reservoir

418 J	18x18x11 1/2 in.	24 1/2 x 41 in.	2-8 in.	31 1/4 in.	515 lbs.
-------	------------------	-----------------	---------	------------	----------



## "LA SALLE" BUFFET MODEL

*All Cast Porcelain Enamel Range  
Graceful Advanced Style for Today's Kitchen*



**BUFFET MODEL**  
All White with Black Base and Trim



**CONVENTIONAL MODEL**  
Ivory with Green

**K**EYED to present day modes in the design of kitchen equipment, the "LA SALLE" all cast Range exhibits a beauty and smartness that will win immediate favor. Where is the woman who won't admire its streamline high shelf, its gracefully rounded corners and its gleaming chrome hardware? Even more will all housewives appreciate its wonderful cooking and baking ability, its sturdy construction assuring years of carefree service and its many conveniences as outlined below. Choice of three color combinations: Ivory with Sun Tan, Ivory with Green, or all White with Black Base.

**TOP** is full polished and fitted with sliding type damper. Standard equipment: one removable key-plate with two 8-inch covers and two solid French plates, heavily ribbed to prevent warping. Optional equipment: two removable key-plates with four 8-inch covers and one solid French plate.

**HALF KEY PLATE POUCH FEED**, directly over left half of firebox for easy fueling. Flame and heat are drawn to the right directly under cooking covers where greatest heat is wanted. This shortens cooking time and saves fuel. See illustration, next page.

**FIREBOX**, of ample capacity and heavily constructed, has two-piece sectional fireback, heavy duplex grates and extension box for wood. Ash door panel conceals inner fire door and ashpan front.

**OVEN**, large and roomy, with oven plates reinforced to prevent cracking.

**NON-TILT OVEN RACK** has positive stop to keep it from being pulled completely out; but can be easily removed for cleaning.

**OVEN DOOR** has non-breakable steel hinges and stop; is heavily insulated with rock wool to retain heat and insure uniform baking. Door is controlled by unique compression spring arrangement, operating on a rod through ashpit and easily adjusted for tension. This compression spring is entirely out of heat zone, being in back of range, thus assuring perfect oven door operation at all times.

**OVEN THERMOMETER** of latest type modern design, chrome finish, is standard equipment.

**RESERVOIR COMPARTMENT** is fitted with 7-gallon copper tank. Spacious cover permits easy access.

**SWING ARM FAUCET**, with extra large opening, on front of reservoir, provides a handy means of drawing hot water. Optional at slight additional cost.

**UTILITY COMPARTMENT**. When range is ordered without reservoir tank, this compartment is equipped with a shelf, and is very handy for storing cooking utensils. Also serves as a convenient food warmer.

(Continued on next page)



## "LA SALLE" BUFFET MODEL

**KITCHEN HEATER.** By raising reservoir cover, a kitchen heater is provided. Cold air, drawn from below through openings in utility compartment, is heated, then driven out through top and circulated through room.

**WATER FRONT.** L-type furnished. When specified, can be equipped for 3/4-inch return coil heater, generally used where wood is the principal fuel.

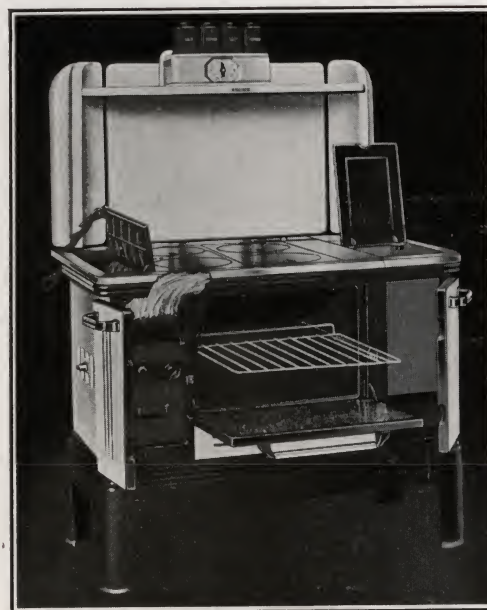
**HIGH SHELF** of streamline gracefulness, contributes much to the outstanding beauty of this range. Rounded corners make cleaning

easy—a much-desired feature.

**HIGH CLOSET** has cast iron brackets and concealed bolt construction throughout. Doors have concealed hinges and are supported by balancing rods to prevent breakage.

**MINUTE MINDER,** of latest type, gently reminds you when required time for cooking or baking has elapsed. Set by hand to any time limit. Optional at additional cost.

**CONDIMENT SET,** of vitreous porcelain enamel, consists of salt, pepper, sugar and flour shakers. Optional at slight additional cost.



Open View

### SPECIFICATIONS

#### BUFFET MODEL

##### WITH HIGH CLOSET AND FRENCH PLATE

###### Ivory with Sun Tan—Polished Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
118 A	Utility Compartment	18x18x11 1/2 in.	24x39 in.	2-8 in.	31 in.	500 lbs.
118 B	Reservoir	18x18x11 1/2 in.	24x39 in.	2-8 in.	31 in.	505 lbs.

###### Ivory with Green—Polished Top

118 C	Utility Compartment	18x18x11 1/2 in.	24x39 in.	2-8 in.	31 in.	500 lbs.
118 D	Reservoir	18x18x11 1/2 in.	24x39 in.	2-8 in.	31 in.	505 lbs.

###### All White with Black Base—Polished Top

118 E	Utility Compartment	18x18x11 1/2 in.	24x39 in.	2-8 in.	31 in.	500 lbs.
118 F	Reservoir	18x18x11 1/2 in.	24x39 in.	2-8 in.	31 in.	505 lbs.

##### WITH HIGH SHELF AND FRENCH PLATE

###### Ivory with Sun Tan—Polished Top

118 G	Utility Compartment	18x18x11 1/2 in.	24x39 in.	2-8 in.	31 in.	470 lbs.
118 H	Reservoir	18x18x11 1/2 in.	24x39 in.	2-8 in.	31 in.	475 lbs.

###### Ivory with Green—Polished Top

118 I	Utility Compartment	18x18x11 1/2 in.	24x39 in.	2-8 in.	31 in.	470 lbs.
118 J	Reservoir	18x18x11 1/2 in.	24x39 in.	2-8 in.	31 in.	475 lbs.

###### All White with Black Base—Polished Top

118 K	Utility Compartment	18x18x11 1/2 in.	24x39 in.	2-8 in.	31 in.	470 lbs.
118 L	Reservoir	18x18x11 1/2 in.	24x39 in.	2-8 in.	31 in.	475 lbs.

#### CONVENTIONAL MODEL

##### WITH HIGH CLOSET AND FRENCH PLATE

###### Ivory with Sun Tan—Polished Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
218 A	Square	18x18x11 1/2 in.	24x32 in.	2-8 in.	31 in.	460 lbs.

###### Ivory with Green—Polished Top

218 C	Square	18x18x11 1/2 in.	24x32 in.	2-8 in.	31 in.	460 lbs.
-------	--------	------------------	-----------	---------	--------	----------

###### All White with Black Base—Polished Top

218 E	Square	18x18x11 1/2 in.	24x32 in.	2-8 in.	31 in.	460 lbs.
-------	--------	------------------	-----------	---------	--------	----------

##### WITH HIGH SHELF AND FRENCH PLATE

###### Ivory with Sun Tan—Polished Top

218 G	Square	18x18x11 1/2 in.	24x32 in.	2-8 in.	31 in.	425 lbs.
-------	--------	------------------	-----------	---------	--------	----------

###### Ivory with Green—Polished Top

218 I	Square	18x18x11 1/2 in.	24x32 in.	2-8 in.	31 in.	425 lbs.
-------	--------	------------------	-----------	---------	--------	----------

###### All White with Black Base—Polished Top

218 K	Square	18x18x11 1/2 in.	24x32 in.	2-8 in.	31 in.	425 lbs.
-------	--------	------------------	-----------	---------	--------	----------



## HOSTESS Cast Porcelain Enamel Range

*For Coal or Wood*

*Modern Beauty and Utility at Low Cost*



**MODEL 188 B**  
Ivory with Crystalline Sun Tan Trim

### SPECIFICATIONS

#### WITH HIGH CLOSET

##### Ivory with Crystalline Sun Tan Trim—Polished Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
188 A	Sq.	18x17x11½ in.	23x36 in.	6-8 in.	30½ in.	370 lbs.
188 B	Res.	18x17x11½ in.	23x43 in.	6-8 in.	30½ in.	400 lbs.

##### Ivory with Crystalline Green Trim—Polished Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
188 C	Sq.	18x17x11½ in.	23x36 in.	6-8 in.	30½ in.	370 lbs.
188 D	Res.	18x17x11½ in.	23x43 in.	6-8 in.	30½ in.	400 lbs.

#### WITH HIGH SHELF

##### Ivory with Crystalline Sun Tan Trim—Polished Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
188 E	Sq.	18x17x11½ in.	23x36 in.	6-8 in.	30½ in.	345 lbs.
188 F	Res.	18x17x11½ in.	23x43 in.	6-8 in.	30½ in.	375 lbs.

##### Ivory with Crystalline Green Trim—Polished Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
188 G	Sq.	18x17x11½ in.	23x36 in.	6-8 in.	30½ in.	345 lbs.
188 H	Res.	18x17x11½ in.	23x43 in.	6-8 in.	30½ in.	375 lbs.

**T**O open new markets for Auto dealers we now present the Hostess Cast Porcelain Enamel Range.

Outstanding in beauty with its swelled door panels and pleasing design, it is available in two color combinations—Ivory with Crystalline Sun Tan Trim or Ivory with Crystalline Green Trim. Lower in cost than our other cast iron range models, it fills a very definite want. While low in cost, its many features of construction outlined below indicate its high quality. The same high quality grey iron castings and careful fitting as used on other models are used throughout. Flues are large, affording perfect baking and cooking.

**TOP** is full polished, fitted with sliding type damper and is offered optional in two styles, either three removable key-plates with six 8" covers or one key-plate with two 8" covers and two solid French plates, heavily ribbed and braced to prevent warping.

**FIREBOX** of ample capacity, is heavily constructed, has two piece sectional fire-back, heavy duplex grates and extension box for wood. Ash door panel conceals inner fire door and ash pan front.

**OVEN** is large and roomy, oven plates reinforced to prevent cracking.

**OVEN DOOR** is controlled by a unique compression spring arrangement, operating on a rod through ashpit, easily adjusted for

tension, entirely out of the heat zone back of range, assuring perfect oven door operation at all times.

**THERMOMETER** of latest type furnished.

**RESERVOIR** is detachable, contact type; has copper tank, is encased and has a capacity of 6 gallons.

Arranged for L Water Front, or when specified, can be furnished for ¾" return coil heater, generally used where wood is the principal fuel.

**HIGH CLOSET** is of rigid construction, doors having concealed hinges, supported by balancing rods to prevent breakage.

**HIGH SHELF** of artistic design, well proportioned and sturdily built.



**MODEL 188 G**  
Ivory with Crystalline Green Trim with French Plate



## "AUTOCRAT" Buffet Model

*Tomorrow's Range for Today's Cooking*

A RANGE that burns coal or wood, and assures perfect baking and cooking with either fuel. You'll like its stream-lined smoothness of design; you'll enjoy its unusual conveniences; and you can count on it for many years of trouble-free service. It has steel construction, with cast iron inner front. The finish is porcelain enamel; choice of two color combinations—white with black trim or all ivory. Note these features of quality and convenience.



MODEL 318F—WITH HIGH SHELF  
White with Black Base

**BODY** is made of No. 20 gauge Armco iron double constructed, asbestos lined throughout. Flues extra large—a perfect cooker and baker.

**CAST IRON INNER FRONT** permits flush front design and trouble-free construction.

**TOP** is full polished and fitted with sliding type damper. Standard equipment; one removable key-plate with two 8-inch covers and two solid French plates, heavily ribbed to prevent warping. Optional equipment; three removable key-plates with six 8-inch covers.

**FIREBOX**, of ample capacity and heavily constructed, has two-piece sectional fireback, heavy duplex grates and extension box for wood. Ash-door panel conceals inner fire door and ashpan front.

**OVEN** is large and roomy, made of No. 18 gauge oven steel, securely braced at bottom with cast iron channel bars to prevent warping.

**OVEN DOOR** has non-breakable steel hinges and stop; is heavily

insulated with rock wool to retain heat and insure uniform baking. Door is controlled by unique compression spring arrangement, operating on a rod through ashpit and easily adjusted for tension. This compression spring is entirely out of heat zone, being in back of range, thus assuring perfect oven door operation at all times.

**OVEN THERMOMETER** of latest type modern design, chrome finish, is standard equipment.

**RESERVOIR COMPARTMENT** is fitted with 26 quart tank. Spacious cover permits easy access.

**SWING ARM FAUCET**, with extra large opening; on front of reservoir, provides a handy means of drawing hot water. Optional at slight additional cost.

**UTILITY COMPARTMENT**. When range is ordered without reservoir tank, this compartment is equipped with a shelf, and is very handy for storing cooking utensils. Also serves as a convenient food warmer.

**KITCHEN HEATER**. By raising reservoir cover, a kitchen heater is provided. Cold air, drawn from below through openings in utility compartment, is heated, then driven out through top and circulated through room.

**WATER FRONT**. L-type furnished. When specified, can be equipped for 3/4-inch return coil heater, generally used where wood is the principal fuel.

**HIGH SHELF** has cast iron brackets and concealed bolt construction, of perfect proportions, sturdily constructed.

**HIGH CLOSET** has cast iron brackets and concealed bolt construction throughout. Doors have concealed hinges and are supported by balancing rods to prevent breaking.

**MINUTE MINDER**, of latest type, gently reminds you when required time for cooking or baking has elapsed. Set by hand to any time limit. Optional at additional cost.

**CONDIMENT SET** of vitreous porcelain enamel, consists of salt, pepper, sugar and flour shakers. Optional at slight additional cost.

Conventional  
Model  
and  
General  
Specifications  
on  
Next page





## "AUTOCRAT" Conventional Model

MODEL 328 C  
With High Closet  
All Ivory

### S P E C I F I C A T I O N S

#### All White with Black Base

BUFFET MODEL	No.	Style	Oven	Top	Cooking	Height to	Weight
					Holes	Top	
<i>With High Closet and French Plate</i>	318 A	Utility compartment...	18x18x12 in.	24x39 in.	2-8 in.	31 in.	370 lbs.
	318 B	Reservoir.....	18x18x12 in.	24x39 in.	2-8 in.	31 in.	375 lbs.

#### All Ivory

318 C	Utility compartment...	18x18x12 in.	24x39 in.	2-8 in.	31 in.	370 lbs.
318 D	Reservoir.....	18x18x12 in.	24x39 in.	2-8 in.	31 in.	375 lbs.

*With High Shelf  
and French Plate*

#### All White with Black Base

318 E	Utility compartment...	18x18x12 in.	24x39 in.	2-8 in.	31 in.	345 lbs.
318 F	Reservoir.....	18x18x12 in.	24x39 in.	2-8 in.	31 in.	350 lbs.

#### All Ivory

318 G	Utility compartment...	18x18x12 in.	24x39 in.	2-8 in.	31 in.	345 lbs.
318 H	Reservoir.....	18x18x12 in.	24x39 in.	2-8 in.	31 in.	350 lbs.

#### CONVENTIONAL MODEL

*With High Closet  
and French Plate*

#### All White with Black Base

328 A	Square.....	18x18x12 in.	24x32 in.	2-8 in.	31 in.	370 lbs.
-------	-------------	--------------	-----------	---------	--------	----------

#### All Ivory

328 C	Square.....	18x18x12 in.	24x32 in.	2-8 in.	31 in.	370 lbs.
-------	-------------	--------------	-----------	---------	--------	----------

#### All White with Black Base

328 E	Square.....	18x18x12 in.	24x32 in.	2-8 in.	31 in.	350 lbs.
-------	-------------	--------------	-----------	---------	--------	----------

*With High Shelf  
and French Plate*

#### All Ivory

328 G	Square.....	18x18x12 in.	24x32 in.	2-8 in.	31 in.	350 lbs.
-------	-------------	--------------	-----------	---------	--------	----------



# NEW BEACON

## Porcelain Enamel Steel Range

*For Coal or Wood—Duplex Grates*

*Modern Beauty at a Cost Within Reach of the Housewife*



MODEL N17-68 B

IN response to a very definite demand for a full porcelain enamel six-hole coal and wood range to be offered the housewife at a cost within her reach, we present this advanced pattern, beautifully finished in Ivory with Green Trim. Outstanding in value, of ample capacity to meet average family needs, the BEACON will find ready consumer acceptance.

BODY is made of No. 20 gauge Armco Iron, double constructed throughout, asbestos lined; flues extra large—a perfect baker and cooker.

OVEN is roomy, made of No. 20 gauge oven steel, securely braced at bottom with cast iron channel bars to prevent warping. Door is spring balanced.

TOP is full polished and is offered optional in two styles; one piece, fitted with T center with ample room for contraction and expansion, having six 8-inch covers or when specified, at additional cost, with two 8-inch covers and two solid French plates ribbed and braced to prevent warping.

FIREBOX is large and roomy, with extension

box for long length wood, fitted with one piece fire-back and duplex grates for coal or wood. Ash door panel conceals inner drop fire door and ash pan front.

THERMOMETER of latest type furnished.

RESERVOIR is encased, fitted with galvanized tank and has a capacity of 5 gallons.

WATER HEATER— $\frac{1}{2}$  inch return coil type which fits into recesses of front grate and fireback without obstructing the fire-box.

HIGH CLOSET is of rigid construction, doors having concealed hinges, supported by balancing rods to prevent breakage.

HIGH SHELF of artistic design, well proportioned and sturdily built.

### SPECIFICATIONS

#### WITH HIGH CLOSET

No.	Style	Oven	Top	Cooking Holes	Height to Cooking Top	Weight
N17-68 A	Sq.	17x18x11 in.	21 $\frac{1}{2}$ x34 $\frac{1}{2}$ in.	6-8 in.	31 in.	260 lbs.
N17-68 B	Res.	17x18x11 in.	21 $\frac{1}{2}$ x39 $\frac{1}{2}$ in.	6-8 in.	31 in.	275 lbs.

#### WITH HIGH SHELF

No.	Style	Oven	Top	Cooking Holes	Height to Cooking Top	Weight
N17-68 C	Sq.	17x18x11 in.	21 $\frac{1}{2}$ x34 $\frac{1}{2}$ in.	6-8 in.	31 in.	235 lbs.
N17-68 D	Res.	17x18x11 in.	21 $\frac{1}{2}$ x39 $\frac{1}{2}$ in.	6-8 in.	31 in.	250 lbs.



MODEL N17-68 C  
French Plate



## COMET Steel Range

*Duplex Grates—For Coal or Wood*

*A Range That Makes the Kitchen Brighter*

**D**ESIGNED to the latest style for small family needs, the COMET adds brightness to the kitchen. Is full porcelain enamel finish in the beautiful color combination of Ivory with Green Trim.

BODY is made of No. 22 gauge steel double constructed, asbestos lined; flues are large—a perfect baker and cooker.

OVEN made in one piece of No. 20 gauge oven steel. Door hinges are spring balanced.

THERMOMETER of latest type can be furnished when specified, at additional cost.

TOP is spacious, made in four sections, securely mounted, with ample room for expansion and is full polished.

FIREBOX extra large and roomy, fitted with one-piece fireback and duplex grates for coal or wood.

ASH DOOR PANEL conceals inner fire door and ash door.

RESERVOIR is encased and has a heavy, galvanized iron tank, capacity 5 gallons.

WATER HEATER, 1/2-inch return coil type, which fits into recesses of fireback and front grate without obstructing the firebox.

HIGH CLOSET is rigidly constructed, having drop doors supported by balancing rods to prevent breakage.



MODEL P168A COMET

### Specifications

#### WITH HIGH CLOSET

##### Ivory with Green Trim—Polished Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
P168A	Sq.	16x18x10 in.	21 1/2 x 33 1/2 in.	4-8 in.	29 1/2 in.	230 lbs.
P168B	Res.	16x18x10 in.	21 1/2 x 38 1/2 in.	4-8 in.	29 1/2 in.	255 lbs.

#### WITH HIGH SHELF

##### Ivory with Green Trim—Polished Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
P168C	Sq.	16x18x10 in.	21 1/2 x 33 1/2 in.	4-8 in.	29 1/2 in.	215 lbs.
P168D	Res.	16x18x10 in.	21 1/2 x 38 1/2 in.	4-8 in.	29 1/2 in.	240 lbs.

## JEWEL Porcelain Enamel Steel Range

*Flat Grate—For Coal or Wood*

*For Small Family Needs*

**J**UST the range where a full porcelain enamel finish is wanted at lowest possible cost, the JEWEL was designed at the request of AUTO dealers in certain territories and fills a definite need in those communities. Is available in the popular color combination of Ivory with Green Trim.

BODY is double constructed, asbestos lined, No. 22 gauge Armco Iron used throughout. Flues are roomy—a splendid baker and cooker.

OVEN is of No. 20 gauge oven steel, made in one piece. Door is spring balanced.

THERMOMETER is furnished optional, at additional cost.

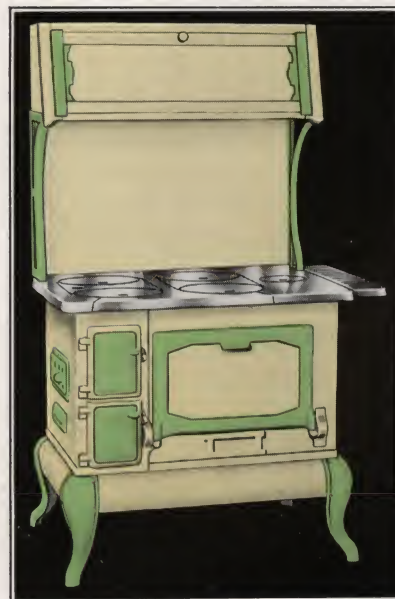
TOP is of ample size, made in four sections, mounted with ample room for expansion and is full polished.

FIREBOX is roomy, fitted with dumping grate and one-piece fireback, front grate and end linings.

RESERVOIR is encased and has copper-bearing rust-resisting galvanized iron tank. Capacity 5 gallons.

WATER HEATER—1/2-inch return coil type which fits into recesses of fireback and front grate without obstructing the firebox.

HIGH CLOSET is substantially constructed, fitted with one-piece drop door.



MODEL B814A JEWEL

### Specifications

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
B814A	Sq.	14x18x10 in.	21 1/2 x 30 1/2 in.	4-8 in.	29 1/2 in.	200 lbs.
B814B	Res.	14x18x10 in.	21 1/2 x 35 1/2 in.	4-8 in.	29 1/2 in.	220 lbs.



## SIGNAL STEEL RANGE

*Duplex Grates—For Coal or Wood*

*Utility with a Touch of Color for the Kitchen*



MODEL P17-68 A  
Semi-Porcelain Enamel

**J**UST the range where utility at low cost is most wanted, with a touch of color to brighten the kitchen. Cooks and bakes quickly with a minimum of fuel and is available in two finishes—semi-porcelain enamel Ivory with Green Trim, as illustrated, or plain trim with white porcelain enamel door panels, as illustrated. Never before have we offered more dollar for dollar value.

**BODY** is made of No. 20 gauge Keystone copper-bearing rust-resisting blue steel, electrically welded, double constructed throughout, asbestos lined. Flues are large—an excellent cooker and baker.

**OVEN** is roomy, made of one piece No. 20 gauge oven steel, securely braced at bottom with cast iron channel bars to prevent warping. Door is spring balanced.

**TOP** is spacious and is offered optional in two styles; one piece, fitted with T center with ample room for contraction and expansion, having six 8-inch covers or when specified, at additional cost, with two 8-inch covers and two solid French Plates, rubbed and braced to prevent warping. Polished top furnished, when specified, at additional cost.

**FIREBOX** is large and roomy, with extension box for long length wood, fitted with one-piece fire-back and duplex grates for coal or wood. Ash door panel conceals inner drop fire door and ash pan front.

**THERMOMETER** of latest type can be furnished, when specified, at additional cost.

**RESERVOIR** is encased, fitted with galvanized tank and has a capacity of 5 gallons.

**WATER HEATER**— $\frac{1}{2}$  inch return coil type which fits into recesses of front grate and fireback without obstructing the firebox.

**HIGH CLOSET** is of rigid construction, doors having concealed hinges, supported by balancing rods to prevent breakage.

**HIGH SHELF** of artistic design, well proportioned and sturdily built.

### SPECIFICATIONS

#### SEMI-PORCELAIN ENAMEL FINISH

Ivory and Green Porcelain Enamel Parts as illustrated—Black Top

##### WITH HIGH CLOSET

No.	Style	Oven	Top	Cooking Holes	Height to Cooking Top	Weight
P17-68 A	Sq.	17x18x11 in.	21½x34½ in.	6-8 in.	31 in.	255 lbs.
P17-68 B	Res.	17x18x11 in.	21½x39½ in.	6-8 in.	31 in.	280 lbs.

##### WITH HIGH SHELF

No.	Style	Oven	Top	Cooking Holes	Height to Cooking Top	Weight
P17-68 C	Sq.	17x18x11 in.	21½x34½ in.	6-8 in.	31 in.	235 lbs.
P17-68 D	Res.	17x18x11 in.	21½x39½ in.	6-8 in.	31 in.	260 lbs.

#### PLAIN FINISH

White Porcelain Enamel Parts as illustrated—Black Top

##### WITH HIGH CLOSET

No.	Style	Oven	Top	Cooking Holes	Height to Cooking Top	Weight
P17-68 E	Sq.	17x18x11 in.	21½x34½ in.	6-8 in.	31 in.	255 lbs.
P17-68 F	Res.	17x18x11 in.	21½x39½ in.	6-8 in.	31 in.	280 lbs.

##### WITH HIGH SHELF

No.	Style	Oven	Top	Cooking Holes	Height to Cooking Top	Weight
P17-68 G	Sq.	17x18x11 in.	21½x34½ in.	6-8 in.	31 in.	235 lbs.
P17-68 H	Res.	17x18x11 in.	21½x39½ in.	6-8 in.	31 in.	260 lbs.



MODEL P17-68 F  
White Porcelain Enamel Door Panels

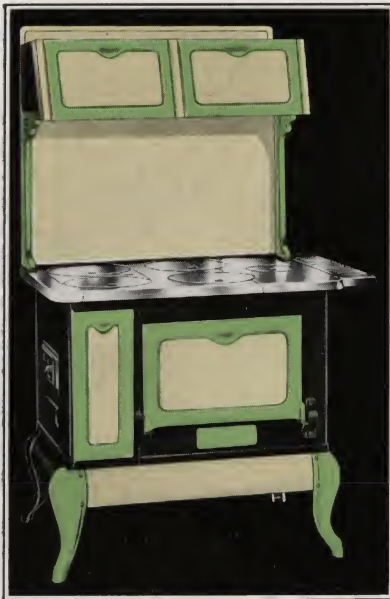


# METEOR STEEL RANGE

SEMI-PORCELAIN ENAMEL

*Duplex Grates—For Coal or Wood*

*A Small Family Range with a Touch of Color*



MODEL P168E  
Square and High Closet

**W**HERE utility is most wanted, yet color in the kitchen is desired, the Meteor semi-porcelain enamel range fills a very definite demand. Cooks and bakes quickly with a minimum of fuel, and is designed for small family needs. Porcelain enamel parts as illustrated.

**BODY** is made of No. 22 gauge steel, double constructed, asbestos lined; flues are large—perfect baker and cooker.

**OVEN** made in one piece of No. 20 gauge oven steel. Door hinges are spring balanced.

**THERMOMETER** of latest type can be furnished, when specified, at additional cost.

**TOP** is spacious, made in four sections, securely mounted with ample room for expansion. Polished top can be furnished when specified, at additional cost.

**FIREBOX** extra large and roomy, fitted with one-piece fire back and duplex grates for coal or wood. Ash door panel conceals inner fire door and ash door.

**RESERVOIR** is encased and has a heavy galvanized iron tank. Capacity 5 gallons.

**WATER HEATER**— $\frac{1}{2}$ -inch return coil type which fits into recesses of fire back and front grate without obstructing the firebox.

**HIGH CLOSET** is rigidly constructed, drop doors supported by balancing rods to prevent breakage.

## SPECIFICATIONS

Ivory and Green Porcelain Enamel Parts as Illustrated—Black Top

### WITH HIGH CLOSET

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
P168E	Sq.	16x18x10 in.	21 $\frac{1}{2}$ x 33 $\frac{1}{2}$ in.	4-8 in.	29 $\frac{1}{2}$ in.	220 lbs.
P168F	Res.	16x18x10 in.	21 $\frac{1}{2}$ x 38 $\frac{1}{2}$ in.	4-8 in.	29 $\frac{1}{2}$ in.	245 lbs.

### WITH HIGH SHELF

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
P168G	Sq.	16x18x10 in.	21 $\frac{1}{2}$ x 33 $\frac{1}{2}$ in.	4-8 in.	29 $\frac{1}{2}$ in.	205 lbs.
P168H	Res.	16x18x10 in.	21 $\frac{1}{2}$ x 38 $\frac{1}{2}$ in.	4-8 in.	29 $\frac{1}{2}$ in.	230 lbs.



MODEL P168G  
Square and High Shelf



# GEM STEEL RANGE

*Flat Grate—For Coal or Wood*

*A Small Family Range at Low Cost*



MODEL E  
Semi-Porcelain Enamel

## SPECIFICATIONS

### WITH HIGH CLOSET

#### Semi-Porcelain Enamel—Black Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
B8-14E	Sq.	14x18x10 in.	21 1/2 x 30 1/2 in.	4-8 in.	29 1/2 in.	185 lbs.
B8-16E	Sq.	16x18x10 in.	21 1/2 x 32 1/2 in.	4-8 in.	29 1/2 in.	195 lbs.
B8-14F	Res.	14x18x10 in.	21 1/2 x 35 1/2 in.	4-8 in.	29 1/2 in.	205 lbs.
B8-16F	Res.	16x18x10 in.	21 1/2 x 37 1/2 in.	4-8 in.	29 1/2 in.	215 lbs.

#### Plain Finish with White Porcelain Enamel Oven Door Panel—Black Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
B8-14A	Sq.	14x18x10 in.	21 1/2 x 30 1/2 in.	4-8 in.	29 1/2 in.	180 lbs.
B8-16A	Sq.	16x18x10 in.	21 1/2 x 32 1/2 in.	4-8 in.	29 1/2 in.	190 lbs.
B8-14B	Res.	14x18x10 in.	21 1/2 x 35 1/2 in.	4-8 in.	29 1/2 in.	200 lbs.
B8-16B	Res.	16x18x10 in.	21 1/2 x 37 1/2 in.	4-8 in.	29 1/2 in.	210 lbs.

### WITH HIGH SHELF

#### Semi-Porcelain Enamel—Black Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
B814C	Sq.	14x18x10 in.	21 1/2 x 30 1/2 in.	4-8 in.	29 1/2 in.	175 lbs.
B816C	Sq.	16x18x10 in.	21 1/2 x 32 1/2 in.	4-8 in.	29 1/2 in.	185 lbs.
B814H	Res.	14x18x10 in.	21 1/2 x 35 1/2 in.	4-8 in.	29 1/2 in.	195 lbs.
B816H	Res.	16x18x10 in.	21 1/2 x 37 1/2 in.	4-8 in.	29 1/2 in.	205 lbs.

#### Plain Finish with Porcelain Enamel Oven Door Panel—Black Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
B814C	Sq.	14x18x10 in.	21 1/2 x 30 1/2 in.	4-8 in.	29 1/2 in.	170 lbs.
B816C	Sq.	16x18x10 in.	21 1/2 x 32 1/2 in.	4-8 in.	29 1/2 in.	180 lbs.
B814D	Res.	14x18x10 in.	21 1/2 x 35 1/2 in.	4-8 in.	29 1/2 in.	190 lbs.
B816D	Res.	16x18x10 in.	21 1/2 x 37 1/2 in.	4-8 in.	29 1/2 in.	200 lbs.

JUST the range for small family needs, the GEM is offered in two finishes—Semi-Porcelain enamel Ivory and Green Trim, as illustrated, or Plain Finish with White Porcelain Oven Door Panel as shown.

BODY is electric welded, made of No. 22 gauge steel, reinforced at bottom with heavy band iron. Flues are large—a perfect baker and cooker.

OVEN made in one piece of No. 20 gauge oven steel. Equipped with bright wire oven rack.

TOP is spacious, made in four sections, securely mounted, with ample room for expansion. Polished top can be furnished when specified, at additional cost.

FIREBOX is correct in size, fitted with dumping grate and one piece fireback, front grate and end linings.

RESERVOIR is encased and has heavy galvanized iron tanks. Capacity 5 gallons.

WATER HEATER—1/2-inch return coil type which fits into recesses of fireback and front grate without obstructing the firebox.

HIGH CLOSET is of blue steel, rigidly constructed, with drop door.



MODEL G  
Semi-Porcelain Enamel



MODEL A  
White Porcelain Enamel Oven Door Panel



## WESTERN AND OVERLAND STEEL COOKS

*Duplex Grates—For Coal or Wood*

*Quick Cooking and Baking at Low Fuel Cost*

FOR a cooking stove of ample capacity at a minimum of cost, these practical steel cooks meet a popular demand. WESTERN comes on steel base with cast legs, while the OVERLAND comes with cast legs. White porcelain enameled door panels as illustrated. BODY is electric welded of 22 gauge steel. OVEN made in one piece of 20 gauge oven steel. TOP is offered optional in two styles—four covers or two covers and solid French Plate. Polished Top furnished at additional cost, when specified. FIREBOX is fitted with duplex grates for coal or wood, one-piece fireback, front grate and end linings. RESERVOIR has heavy galvanized iron tank—capacity 5 gallons.



MODEL 82-14 A—WESTERN  
With Steel Base and Cast Legs  
French Plate

### SPECIFICATIONS

#### WESTERN COOK

##### With Four Cooking Holes

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
814 A	Sq.	14x18x10"	21 1/2 x 28 1/2"	4-8"	29 1/2"	145 lbs.
814 B	Res.	14x18x10"	21 1/2 x 31 1/2"	4-8"	29 1/2"	155 lbs.

##### With Two Cooking Holes and French Plate

82-14 A	Sq.	14x18x10"	21 1/2 x 28 1/2"	2-8"	29 1/2"	145 lbs.
82-14 B	Res.	14x18x10"	21 1/2 x 31 1/2"	2-8"	29 1/2"	155 lbs.

#### OVERLAND COOK

##### With Four Cooking Holes

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
8-14 A	Sq.	14x18x10"	21 1/2 x 28 1/2"	4-8"	26 1/2"	135 lbs.
8-14 B	Res.	14x18x10"	21 1/2 x 31 1/2"	4-8"	26 1/2"	145 lbs.

##### With Two Cooking Holes and French Plate

82-14 A	Sq.	14x18x10"	21 1/2 x 28 1/2"	2-8"	26 1/2"	135 lbs.
82-14 B	Res.	14x18x10"	21 1/2 x 31 1/2"	2-8"	26 1/2"	145 lbs.



MODEL 82-14 A—OVERLAND  
With Cast Legs and French Plate



## CHARM AND NOBLE STEEL COOKS

*Flat Grate—For Coal or Wood*

*Cook and Bake Quicker with a Minimum of Fuel*



MODEL A—CHARM  
With Steel Base and Cast Legs  
Four Cooking Holes

### SPECIFICATIONS

#### CHARM COOK WITH FOUR COOKING HOLES

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
8-14A	Sq.	14x18x10"	21½x32½"	4-8"	26½"	130 lbs.
8-16A	Sq.	16x18x10"	21½x34½"	4-8"	26½"	140 lbs.
8-14B	Res.	14x18x10"	21½x35½"	4-8"	26½"	145 lbs.
8-16B	Res.	16x18x10"	21½x37½"	4-8"	26½"	155 lbs.

#### WITH TWO COOKING HOLES AND FRENCH PLATE

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
82-14 A	Sq.	14x18x10"	21½x32½"	2-8"	26½"	130 lbs.
82-14 B	Res.	14x18x10"	21½x35½"	2-8"	26½"	145 lbs.



MODEL C—NOBLE  
With Cast Legs and French Plate

PRACTICAL steel cook stoves of pleasing design, the CHARM and NOBLE are designed to meet the popular demand for a cooking stove of ample capacity at a minimum of cost. CHARM comes on steel base with cast legs. NOBLE is especially built for use of sheep men, ranchers, overland travelers, etc., with heavy steel legs for rigid attachment to wagon or other conveyance. NOBLE is also available with cast iron legs. BODY is electric welded, of 22 gauge steel. OVEN made in one piece of 20 gauge oven steel. TOP is offered optional in two styles—four covers or two covers and solid French plate. Polished top furnished when specified at additional cost. FIREBOX is fitted with dumping grate and one-piece fireback, front grate and end linings.



MODEL A—NOBLE  
With Steel Legs and Four Cooking Holes

### SPECIFICATIONS

#### NOBLE RANCH WITH FOUR COOKING HOLES WITH STEEL LEGS

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
7-12A	Sq.	12x16x 9"	19½x24½"	4-7"	26½"	100 lbs.
8-14A	Sq.	14x18x10"	21½x27½"	4-8"	26½"	120 lbs.

#### WITH CAST LEGS

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
7-12C	Sq.	12x16x9"	19½x24½"	4-7"	26½"	105 lbs.
8-14C	Sq.	14x18x10"	21½x27½"	4-8"	26½"	125 lbs.

#### WITH TWO COOKING HOLES AND FRENCH PLATE WITH STEEL LEGS

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
72-12 A	Sq.	12x16x9"	19½x24½"	2-7"	26½"	100 lbs.
82-14 A	Sq.	14x18x10"	21½x27½"	2-8"	26½"	120 lbs.

#### WITH CAST LEGS

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
72-12 C	Sq.	12x16x9"	19½x24½"	2-7"	26½"	105 lbs.
82-14 C	Sq.	14x18x10"	21½x27½"	2-8"	26½"	125 lbs.



# TRIUMPH AND MAGNET CAST COOKS

*Duplex Grates—For Coal or Wood*

*Quality Cast Cook Stoves at Popular Prices*



MODEL A—TRIUMPH—SQUARE

**A** BEAUTIFUL Colonial pattern of all cast-iron construction, economical in both cost and operation. TRIUMPH comes on high, all cast leg base, and has nickel trimmings, as illustrated, while the MAGNET comes with cast legs, without base and without nickel trimmings. TOP is made in four sections, allowing ample room for expansion; has loose centers and heavy

covers. OVEN large, high and roomy, with all oven plates reinforced to prevent cracking. FIRE-BOX is large with heavy one-piece linings and extension box for long length wood; fitted with duplex grates. Has convenient pouch feed and deep ash pit with ash pan. RESERVOIR has cast porcelain lined tank, nicely encased. Capacity 5 gallons.

## SPECIFICATIONS

### TRIUMPH

No.	Style	Cooking Holes	Oven	Top Surface	Height to Top	Weight
8-16A	Sq.	4-8 in.	16x17x10½ in.	22x33 in.	29 in.	215 lbs.
48-18A	Sq.	4-8 in.	18x18x11½ in.	23x35 in.	30 in.	240 lbs.
8-16B	Res.	4-8 in.	16x17x10½ in.	22x40 in.	29 in.	250 lbs.
48-18B	Res.	4-8 in.	18x18x11½ in.	23x42 in.	30 in.	275 lbs.

### MAGNET

No.	Style	Cooking Holes	Oven	Top Surface	Height to Top	Weight
8-16A	Sq.	4-8 in.	16x17x10½ in.	22x33 in.	29 in.	200 lbs.
48-18A	Sq.	4-8 in.	18x18x11½ in.	23x35 in.	30 in.	220 lbs.
8-16B	Res.	4-8 in.	16x17x10½ in.	22x40 in.	29 in.	235 lbs.
48-18B	Res.	4-8 in.	18x18x11½ in.	23x42 in.	30 in.	255 lbs.



MODEL A—MAGNET—SQUARE



## HANDY CAST COOK

*For Coal or Wood*



**T**HE HANDY is an all cast cook, available, in two sizes, and guaranteed to give satisfaction for the purpose for which it was intended. It is made in the square style only, has roomy top, four covers, covers and centers being reinforced to prevent warping and cracking; has pouch feed, swing hearth plate, ash pan, flat dump grate, one-piece back wall, cast lined firebox, equipped with outside oven shelf and end shelf, two oven doors, wire oven rack, never-hot oven door and pouch feed door handles; an exceptionally good stove for the money.

714-1 Has Swing Pouch Door.

### SPECIFICATIONS

No.	Cooking Holes	Oven	Top Surface	Height to Top	Weight
714-1	4-7 in.	14x13½x 8½ in.	24 x21½ in.	24 in.	135 lbs.
816-1	4-8 in.	16x16 x10 in.	26½x24 in.	26½ in.	177 lbs.



## STAR CAST COOK

*For Coal or Wood*

**T**HE STAR is an all cast cook, for wood, made in square style only; has roomy top, four covers, covers and centers braced to prevent warping and cracking. Large firebox basket grate, heavy fire back, end shelf, and outside oven shelf, three-flue construction, swing hearth cover pulls out for draft. Coal fixtures furnished extra. No ash pan furnished.

The STAR is a real honest-to-goodness cast cook at a price.



### SPECIFICATIONS

No.	Cooking Holes	Oven	Top Surface	Height to Top	Weight
714	4-7 in.	12½x11x8 in.	23¼x18 in.	24 in.	105 lbs.



# "AUTOCRAT" TABLE TOP RANGE

## with Divided Cooking Top

*New Convenience and Ease of Operation—Greater Efficiency*

*Approved and Tested by  
American Gas Association*

*Full Porcelain Enamel in Today's most  
Desired Color Combinations—Ivory with  
Sun Tan, Ivory with Green or All White  
with Black Base and Trim*



**MODEL EBL206 FABDUC**  
All White with Black Base and Trim

**COVER-ALL TOP COVERS.** Two folding covers conceal both the cooking top and oven top. When not in use the center work top is concealed. Work top finished in black porcelain enamel, affords a practical work top finish.

**WHAT** a remarkable convenience the divided cooking top is; Think of having two top burners at either end of the range, instead of four at one end. A moment's consideration is all you need to realize the wonderfully increased convenience, efficiency and ease of operation provided by this construction. After once using the AUTOCRAT divided cooking top range, there is hardly any housewife who won't be grateful for its many advantages.

**DIVIDED COOKING TOP** affords greater capacity under all conditions. All four burners can be used at one time without CROWDING. See illustration, next page. Rear burners are more accessible, as reaching is done across the center of the table top, and never across another burner or hot utensil. This avoids possibility of burning arms or of having clothing catch fire. Cooler utensil handles are assured, as they need never project over a hot burner.

**BLUE RIBBON BURNERS** provide utmost efficiency and fuel-economy because of wide range of flame-variation; they spread heat evenly in any degree from simmering to giant burner capacity. Lowest simmering flame is just as clean and efficient as highest flame. Continuous slot construction minimizes chance of low flame being extinguished by drafts. Blue Ribbon Burners are not subject to clogging from boiling over, as are ordinary burners with ports facing upward. Should they become clogged for any unusual reason, the continuous port can be cleaned, simply, with a

knife. Contrast this with a drilled burner where each port must be cleaned individually.

**BURNER BOWLS**, of porcelain enamel and easily removable for cleaning, concentrate the heat on the cooking utensil, thereby increasing efficiency.

**COMBINATION AMERICAN OVEN HEAT CONTROL** and oven burner valve of latest type, fitted with new modernistic chrome escutcheon plate, automatically maintains oven at desired heat to insure perfect baking.

**PATROL FLASH LIGHT-ER** works automatically at turn of gas valve and provides instant ignition for all top burners.

**INSULATED OVENS:** Top, back, sides and doors of Baking and Broiler ovens are insulated with rock wool—an effective barrier to the escape of heat. Saves gas, keeps kitchen cool.

**NON-TILT OVEN RACKS** make inspection of contents of oven easy.

**PORCELAIN ENAMEL LININGS:** Baking and broiler ovens lined with speckled porcelain enamel, rust-proof and easily cleaned.

(Continued on next page)



# THE AUTO STOVE WORKS

**SPLASHER BACK VENT:**  
Oven gases are vented upward through openings in the splasher back, preventing discoloration of kitchen walls.

**CONCEALED ANGLE IRON FRONT FRAME,** welded into a single unit for lasting rigidity.

**AUTO-DRAWER DROP DOOR SMOKELESS BROILER** is rust-proof and slides out easily so that food may be placed or removed without danger of burning hands or arms. Cast iron broiler is smokeless as grease and juices drain away from the flame into lower pan, preventing smoke and spattering.

**DIVIDED UTILITY COMPARTMENTS** are more accessible. Utility drawer in right hand compartment for convenient storage of cooking implements.

**ELECTRIC LAMP WITH CHROME METAL SHADE,** supported on artistic cast iron stand, lights up entire top of range. Complete with cord and plug.

**MINUTE MINDER,** latest radio dial model, gently reminds you that the required time for cooking or baking has elapsed. Prevents overcooking or baking. Set by hand to any time limit. Optional at additional cost on electric lamp equipped ranges only.

**CONDIMENT SET,** of vitreous porcelain enamel, consists of salt and pepper shakers, supported by cast iron holder. Optional at slight additional cost, on electric lamp equipped ranges only.

**LEG BASE** harmonizes with modern refrigerator design. Cast iron legs give rigid support.



Blue Ribbon Burner



OPEN VIEW

*Specify if wanted for Natural or Manufactured Gas and Color Combination.*

When ordering repair parts mention color combination and complete number of range as appearing on name plate. This information is necessary to answer correspondence and fill repair orders intelligently.

## SPECIFICATIONS

### EBL206 on Base

Bake Oven, in.....	16x18x14
Broiler Ovens, in.....	16x18x9
Top, in.....	22½x38½
Cooking Tops, in.....	19x9
Height to Cooking Top, in.....	35
Extreme Height with Lamp, in.....	57
Extreme Height without Lamp, in.....	44
Utility Drawer, in.....	18x6x4
Utility Compartments, in.....	9¼x16x19
Floor Space, in.....	24x39½
Pipe Collar, in.....	4
Shipping Weight, lbs.....	275

Ranges are equipped with the following when code letter appears in model number.

### Code Letter After Numbers

- A—American Oven Heat Control
- F—Patrol Flash Automatic Lighter
- B—Auto-Drawer Drop Door Smokeless Broiler
- D—Electric Lamp
- U—Minute Minder
- C—Salt and Pepper Shakers with Holder

### Code Letter Before Numbers

- B—On Base
- E—Full Porcelain Enamel
- L—Cover-All Top Covers



# "AUTOCRAT" De Luxe TABLE TOP



MODEL EBQ506 FABDUC  
All White with Black Base



MODELS EBQ506 FABDUC  
All Ivory

*Chrome Trim on Base—Full Porcelain Enamel;  
All Ivory or All White with  
Black Base*

**O**UTSTANDING Beauty! That's your first impression—and a lasting one. But real appreciation comes when you discover the many new conveniences of the AUTOCRAT, providing greater comfort, efficiency and ease of operation. Check these advanced features:

## BLUE RIBBON BURNERS:

These burners provide utmost efficiency and fuel-economy because of wide range of flame-variation; they spread heat evenly in any degree from simmering to giant burner capacity. Lowest simmering flame is just as clean and efficient as highest flame. Continuous slot construction minimizes chance of low flame being extinguished by drafts. Blue Ribbon Burners are not subject to clogging from boiling over as are ordinary burners with ports facing upwards. Should they become clogged for any unusual reason, the continuous port can be cleaned, simply, with a knife; contrast this with a drilled burner, where each port must be cleaned separately.

**CLOSED COOKING TOP,** with Burner Bowls, concentrates heat on cooking vessel, increasing efficiency. Two-Piece cooking top and grids are porcelain enamel and removable for easy cleaning.

**AUTO DRAWER DROP DOOR SMOKELESS BROILER** slides out easily on roller ball bearings so that food may be placed or removed without danger of burning hands. Cast iron Broiler is smokeless; grease and juices drain into lower pan, preventing smoking and spattering. Door

when dropped serves as handy shelf for meat platter.

**ELECTRIC LAMP WITH CHROME METAL SHADE,** supported on artistic cast iron stand-ard, lights up entire top of range. Complete with cord and plug.

**MINUTE MINDER,** latest radio dial model, prevents over-cooking or baking by gently reminding you that necessary time has elapsed. Set by hand to any time limit. Optional at additional cost on electric lamp equipped ranges only.

**CONDIMENT SET,** of vitreous porcelain enamel, consists of salt and pepper shakers in cast iron holder. Optional, at slight additional cost, on electric - lamp - equipped ranges only.

**SPLASHER BACK VENT:** Oven gases are vented upward through openings in the splasher back, preventing discoloring of kitchen walls.

**COMBINATION AMERICAN OVEN HEAT CONTROL** and oven burner valve of latest type, fitted with new modernistic chrome escutcheon plate, automatically maintains oven at desired heat to insure perfect baking.

**PATROL FLASH LIGHTER** works automatically at turn of gas valve and provides instant ignition for all top burners.

(Continued on next page)



## "AUTOCRAT" De Luxe TABLE TOP

**INSULATED OVENS:** Top, back sides and doors of Baking and Broiler ovens are insulated with rock wool—an effective barrier to the escape of heat. Saves gas, keeps kitchen cool.

**NON-TILT OVEN RACKS** make inspection of contents of oven easy.

**PORCELAIN ENAMEL LININGS:** Baking and

broiler ovens lined with speckled porcelain enamel, rust-proof and easily cleaned.

**UTILITY DRAWER** for the convenient storage of various cooking implements; roomy and easy to operate.

**SPACIOUS UTILITY COMPARTMENT** provides further handy storage

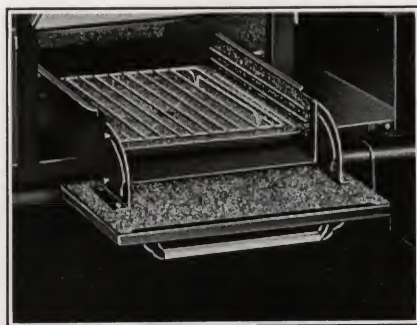
for large cooking utensils.

**CAST IRON FRONT:** Quarter round columns add to smartness of design and afford greater rigidity and strength than is possible with a stamped metal front.

**LEG BASE** harmonizes with modern refrigerator design. Cast iron legs give firm support.



Closed Cooking Top with Burner Bowls



Auto-Drawer Drop Door Smokeless Broiler

Auto-Drawer Drop Door Smokeless Broiler slides out easily on roller bearings so that food may be placed or removed without danger of burning hands or arms. Cast iron Broiler is smokeless, as grease and juices drain away from the flame into lower pan, thus preventing smoking and spattering. Door, when dropped, serves as a handy shelf for meat platter.



Blue Ribbon Burner

### SPECIFICATIONS

#### EBQ506 FABDUC on Base

Bake Oven, in.....	16x18x14
Broiler Oven, in.....	16x18x9
Top, in.....	22½x38½
Cooking Top, in.....	17½x17½
Height to Cooking Top, in.....	35
Extreme Height with Lamp, in.....	57
Extreme Height without Lamp, in.....	44
Utility Drawer, in.....	6x17x18½
Utility Compartment, in.....	12x17x19
Floor Space, in.....	24x39½
Pipe Collar, in.....	4
Shipping Weight, lbs.....	255

Ranges are equipped with the following when code letter appears in model numbers.

#### Code Letter After Numbers

A—American Oven Heat Control  
F—Improved Patrol Flash Automatic Lighter  
B—Auto Pull-Out Smokeless Broiler  
D—Electric Lamp  
U—Minute Minder  
C—Salt and Pepper Shakers and Holder

#### Code Letter Before Numbers

B—On Base  
E—Full Porcelain Enamel Finish  
Q—Improved Type Burner Bowls

*Specify if wanted for Natural or Manufactured Gas and Color Combination*

When ordering repair parts mention Color Combination and complete number of range as appearing on name plate. This information is necessary to answer correspondence and fill repair orders intelligently.



## "AUTOCRAT" TABLE TOP

*New in Design—Unsurpassed in Beauty and Value*

*Full Porcelain Enamel, in Color Combinations that will Appeal to the Modern Woman—Ivory with Sun Tan, Ivory with Green or All White with Black Base.*

*Models EBQ606 and EBQ706 on Base—Right Hand Oven Only*



MODEL EBQ706 FABD ON BASE  
All White with Black Base

Ranges are equipped with the following when code letter appears in model number:

### Code Letter After Numbers

- A—American Oven Heat Control
- F—Improved Patrol Flash Automatic Lighter
- Y—Porcelain Enamel Burner Bowls and Grids
- G—Porcelain Enamel Burners
- B—Auto Drawer Drop Door Smokeless Broiler
- D—Electric Lamp
- U—Minute Minder
- C—Salt and Pepper Shakers and Holder

### Code Letter Before Numbers

- B—On Base
- E—Full Porcelain Enamel
- K—Three Quarter Porcelain Enamel
- Q—Improved Type Burner Bowls

### SPECIFICATIONS

Bake Oven.....	16"x18"x14"
Broiler Oven.....	16"x18"x9"
Top.....	22½"x38½"
Cooking Top.....	17½"x17½"
Height to Cooking Top..	35"
Extreme Height.....	44"
Utility Drawers.....	6"x17"x18½"
Floor Space.....	24"x39½"
Pipe Collar.....	4"
Shipping Weight, EBQ606.....	220 lbs.
Shipping Weight, EBQ706.....	235 lbs.

*Approved and Tested by  
American Gas Association*



MODEL EB706 FA ON BASE  
Ivory with Green



## "AUTOCRAT" TABLE TOP Features and Equipment of Various Models

### Model EBQ706 FA

Round Drilled Top Burners  
Full Rock Wool Insulation  
Porcelain-Lined Bake and Broiler Ovens  
Combination American Oven Heat Control and Oven Burner Valve  
Cast Iron Burner Bowls, Black Finish  
Angle Iron Front, welded into a single unit for lasting rigidity  
One-Piece Table Top Construction  
Hinged Cooking Top Cover  
Black Finish Grids and Burners  
Utility Drawers  
Bakelite Bar Handles, Chrome Trim  
Cast Iron Legs  
Splasher Back Vent

### Model EBQ606

Round Drilled Top Burners  
Rock Wool Insulated Oven Top and Oven Door  
Porcelain-Lined Bake and Broiler Ovens  
Cast Iron Burner Bowls, Black Finish  
Concealed Angle Iron Front, welded into a single unit for lasting rigidity  
One-Piece Table Top Construction  
Hinged Cooking Top Cover  
Black Finish Grids and Burners  
Bakelite Bar Handles, Chrome Trim  
Cast Iron Legs  
Splasher Back Vent  
Models KB606, KB606 F and KB706 FA same as above except three-quarter trim having two sides and two rear legs Black Japan Finish.

### Model EBQ606 F

Round Drilled Top Burners  
Rock Wool Insulated Oven Top and Oven Door  
Porcelain-Lined Bake and Broiler Ovens  
Improved Patrol Flash Automatic Lighter  
Cast Iron Burner Bowls, Black Finish  
Concealed Angle Iron Front, welded into a single unit for lasting rigidity  
One-Piece Table Top Construction  
Hinged Cooking Top Cover  
Black Finish Grids and Burners  
Utility Drawers  
Bakelite Bar Handles, Chrome Trim  
Cast Iron Legs  
Splasher Back Front

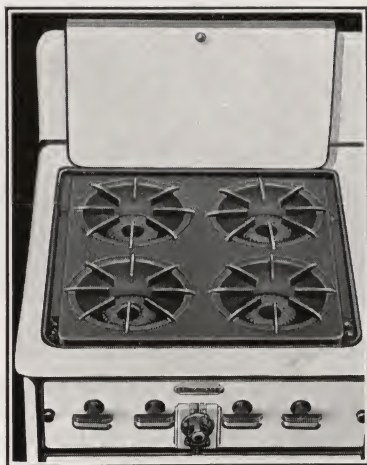
### EXTRAS

#### Code Letter After Numbers

Y—Porcelain Enamel Burner Bowls and Grids  
G—Porcelain Enamel Burners  
B—Auto Drawer Drop Door Smokeless Broiler  
D—Electric Lamp  
U—Minute Minder  
C—Salt and Pepper Shakers and Holder

*Specify if wanted for Natural or Manufactured Gas. Also be sure to specify color combination wanted.*

When ordering repair parts mention color combination and the complete number of the range appearing on name plate. This information is necessary, if we are to answer correspondence intelligently and fill repair orders correctly.



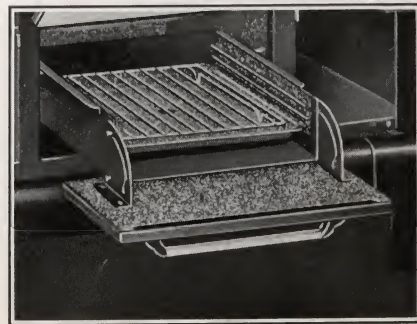
Cast Iron Burner Bowls and Round Drilled Burners

### Cast Iron Burner Bowls

These burner bowls concentrate the heat on the cooking vessel, increasing heating efficiency. Made in two sections. Round Top Burners have ports drilled at an angle to spread the flame fully and evenly under cooking utensil, thereby securing greater cooking efficiency from fuel.

### Auto Drawer Drop Door Smokeless Broiler

Slides out easily on roller bearings so that food may be placed or removed without danger of burning hands or arms. Cast iron Broiler is smokeless, as grease and juices drain away from the flame into lower pan, thus preventing smoking and spattering. Door, when dropped, serves as a handy shelf for meat platter. Optional at slight additional cost.



Auto Drawer Drop Door Smokeless Broiler



## “AUTOCRAT” Table Top Range

### *Space-Saver Model*

**H**ERE is a gas range that meets a definite need. Somewhat smaller in overall dimensions than the average range, it is ideal for the modern compact kitchen, in which every foot of floor-space is put to good use. Just right for many a kitchen in which a larger range would be awkward. Yet it has a capacious oven, and all the convenient features found in larger ranges. Full porcelain enamel finish—all white with black cabinet base, or all Ivory with black cabinet base.

Models E716 and E816

### SPECIFICATIONS

Bake Oven.....	16"x18"x13"
Broiler Oven.....	16"x18"x8"
Top.....	30"x22"
Cooking Top.....	17½"x17½"
Height to Cooking Top.....	36"
Extreme Height with Lamp.....	52½"
Extreme Height without Lamp.....	40½"
Utility Compartment.....	11½"x19"x23½"
Utility Drawer.....	9"x15"x4"
Floor Space.....	30"x22"
Pipe Collar.....	4"
Shipping Weight E716.....	200 lbs.
Shipping Weight E816.....	210 lbs.

Ranges are equipped with the following when code letter appears in model number

*(Code letter after numbers)*

- A—American Oven Heat Control
- F—Improved Patrol Flash Automatic Lighter
- Y—Porcelain Enamel Burner Bowls and Grids
- G—Porcelain Enamel Burners
- B—Auto Drawer Drop Door Smokeless Broiler
- D—Electric Lamp
- U—Minute Minder
- C—Salt and Pepper Shakers and Holders

*(Code letter before numbers)*

- E—Full Porcelain Enamel
- K—Three-Quarter Porcelain Trim

See next page for Features and Equipment of Various Models



MODEL E816FABDUC  
White with Black Base

*Approved and Tested by  
American Gas Association*



MODEL E816FAB  
Ivory with Black Base



## "AUTOCRAT" Table Top Range

### *Space-Saver Model*



Open View

Auto Drawer Drop Door Smokeless Broiler Slides out easily so that food may be placed or removed without danger of burning hands or arms. Cast iron chrome plated broiler is smokeless, as grease and juices drain away from the flame into lower pan, thus preventing smoking and spattering. Door when dropped serves as a handy shelf for meat platter. Drop door is spring controlled and self-acting.

### Cast Iron Burner Bowls

These burner bowls concentrate the heat on the cooking vessel, increasing heating efficiency. Made in two sections. Round Top Burners have ports drilled at an angle to spread the flame fully and evenly under cooking utensil, thereby securing greater cooking efficiency from fuel.



## Features and Equipment of Various Models

### Model E816FAB

- Round Drilled Top Burners
- Full Rock Wool Insulation
- Porcelain Lined Bake and Broiler Ovens
- Improved Patrol Flash Automatic Lighter
- Non-Tilt Oven Racks
- Combination American Oven Heat Control and Oven Burner Valve
- Auto Drawer Drop Door Smokeless Broiler
- Cast Iron Burner Bowls, Black Finish
- Concealed Angle Iron Front, welded into a single unit for lasting rigidity
- Folding Cooking Top Cover
- Black Finish Grids and Burners
- Spacious Utility Compartment
- Utility Drawer
- Chrome Bar Handles
- Modern Cabinet Base

### Model E716FB

- Round Drilled Top Burners
- Rock Wool Insulated Oven Top and Oven Door
- Porcelain Lined Bake and Broiler Ovens
- Improved Patrol Flash Automatic Lighter
- Non-Tilt Oven Racks
- Auto Drawer Drop Door Smokeless Broiler
- Cast Iron Burner Bowls—Black Finish
- Concealed Angle Iron Front, welded into a single unit for lasting rigidity
- Folding Cooking Top Cover
- Black Finish Grids and Burners
- Spacious Utility Compartment
- Utility Drawer
- Chrome Bar Handles
- Modern Cabinet Base

### Model E716B

- Round Drilled Top Burners
- Rock Wool Insulated Oven Top and Oven Door
- Porcelain Lined Bake and Broiler Ovens
- Non-Tilt Oven Racks
- Auto Drawer Drop Door Smokeless Broiler
- Cast Iron Burner Bowls—Black Finish
- Concealed Angle Iron Front, welded into a single unit for lasting rigidity
- Folding Cooking Top Cover
- Black Finish Grids and Burners
- Spacious Utility Compartment
- Utility Drawer
- Chrome Bar Handles
- Modern Cabinet Base

Models K716B, K716FB and K816FAB same as above except three-quarters trim, having two sides, Black Japan Finish.

### EXTRAS

#### *Code letter after numbers*

- Y—Porcelain Enamel Burner Bowls and Grids
- G—Porcelain Enamel Burners
- D—Electric Lamp
- U—Minute Minder
- C—Salt and Pepper Shakers and Holder

### *Specify Color Combination Wanted*

When ordering repair parts mention color combination and the complete number of range appearing on nameplate. This information is necessary, if we are to answer correspondence intelligently and fill repair orders correctly.



## "AUTOCRAT" TABLE TOP

*The Utmost in Utility—Service—Beauty*

*Full Porcelain Enamel, in Color Combinations to Harmonize with Modern Kitchens—Ivory with Sun Tan; Ivory with Green, or All White.*



Ivory with Sun Tan on Legs

Models E314-E414-EB314-EB414

*Right Hand Oven Only*

### SPECIFICATIONS

Bake Oven.....	14"x18½"x13"
Broiler Oven.....	14"x18½"x8"
Top.....	20½"x35"
Cooking Top.....	17½"x17½"
Height to Cooking Top.....	35"
Extreme Height.....	38"
Utility Compartment.....	17"x17"x19"
Floor Space.....	21"x35"
Pipe Collar.....	4"
Shipping Weight E314-E414.....	175 lbs.
Shipping Weight EB314-EB414.....	185 lbs.

Ranges are equipped with the following when code letter appears in model number:

### Code Letter After Numbers

- A—American Oven Heat Control
- F—Improved Patrol Flash Automatic Lighter
- M—Porcelain Enamel Grids
- G—Porcelain Enamel Burners
- Z—Round Drilled Burners with Japanned Burner Bowls and Grids
- ZM—Round Drilled Burners with Porcelain Enamel Burner Bowls and Grids

### Code Letter Before Numbers

- E—Full Porcelain Enamel
- K—Three-Quarter Porcelain Enamel
- B—Base



MODEL EB414FA  
On Base  
All White with Black Base

*An Ideal Range for Small Kitchens*



## "AUTOCRAT" TABLE TOP

### Features and Equipment of Various Models

#### Models E414 FA and EB414 FA

Full Rock Wool Insulation  
 Porcelain-Lined Bake and Broiler Ovens  
 Improved Patrol Flash Automatic Lighter  
 American Oven Heat Control  
 One-Piece Table Top Construction  
 Black Finish Grids and Burners  
 Spacious Utility Compartment  
 Bakelite Bar Handles, Chrome Trim  
 Cast Iron Legs  
 Round Drilled Top Burners with Cast Iron Burner Bowls (optional)

#### Models E314 F and EB314 F

Rock Wool Insulated Oven Top and Oven Door  
 Porcelain-Lined Bake and Broiler Ovens  
 Improved Patrol Flash Automatic Lighter  
 One-Piece Table Top Construction  
 Black Finish Grids and Burners  
 Spacious Utility Compartment  
 Bakelite Bar Handles, Chrome Trim  
 Cast Iron Legs  
 Round Drilled Top Burners with Cast Iron Burner Bowls (optional)

#### Models E314 and EB314

Rock Wool Insulated Oven Top and Oven Door  
 Porcelain-Lined Bake and Broiler Ovens  
 One-Piece Table Top Construction  
 Black Finish Grids and Burners  
 Spacious Utility Compartment  
 Bakelite Bar Handles, Chrome Trim  
 Cast Iron Legs  
 Round Drilled Top Burners with Cast Iron Burner Bowls (optional)

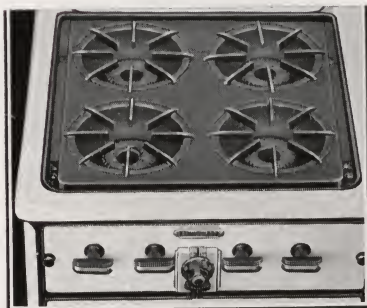
Models K314, K314 F and K414 FA same as above except three-quarter trim having two sides and two rear legs Black Japan Finish.

Models KB314, KB314 F and KB414 FA same as above except three-quarter trim having two sides, two side base strips and two rear legs Black Japan Finish.

#### EXTRAS

Code  
 Letter  
 M—Porcelain Enamel Grids  
 G—Porcelain Enamel Burners  
 Z—Round Drilled Burners with Japanned Burner Bowls and Grids  
 ZM—Round Drilled Burners with Porcelain Enamel Burner Bowls and Grids  
 B—On Base

When ordering repair parts mention color combination and complete number of range as appearing on name plate. This information is necessary to answer correspondence and fill repair orders intelligently.



Cast Iron Burner Bowls and  
 Round Drilled Burners

Cast Iron Burner Bowls as illustrated concentrates the heat on the cooking vessel, increasing heating efficiency. Made in two sections. Round top burners with ports drilled at angle provide high burner efficiency by reason of its wide even flame spread under cooking utensil. Furnished optional at slight additional cost.



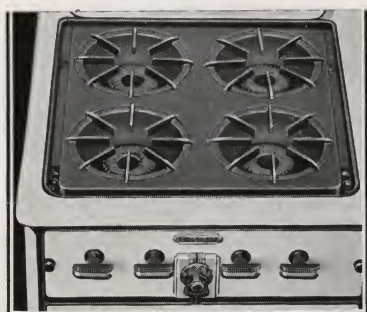
## "AUTOCRAT" CONSOLE

*Modern Design—Outstanding Beauty—New Value*

*Full Porcelain Enamel in Color Combinations Most Pleasing to the Housewife—Ivory with Crystalline Sun Tan; Ivory with Crystalline Green, or All White*



Ivory with Crystalline Green



Cast Iron Burner Bowls and Round Drilled Burners

Models E305 and E405  
Right or Left Hand Ovens

### SPECIFICATIONS

Bake Oven .....	16"x18"x14"
Broiler Oven .....	16"x18"x9"
Cooking Top .....	19"x20"
Height to Cooking Top .....	34"
Extreme Height .....	42"
Utility Compartment .....	17"x10"x19"
Pipe Collar .....	4"
Shipping Weight .....	220 lbs.

Ranges are equipped with the following when code letter appears in model number:

### Code Letter After Numbers

- A—American Oven Heat Control
- F—Improved Patrol Flash Automatic Lighter
- M—Porcelain Enamel Grids
- G—Porcelain Enamel Burners
- Z—Round Drilled Burners with Japanned Burner Bowls and Grids
- ZM—Round Drilled Burners with Porcelain Enamel Burners Bowls and Grids

### Code Letter Before Numbers

- E—Full Porcelain Enamel
- K—Three-Quarter Porcelain Enamel

Models K305, K 305 F and K405 FA same as above except three-quarter trim, having two sides and two rear legs Black Japan Finish.

Cast Iron Burner Bowls as illustrated concentrates the heat on the cooking vessel, increasing heating efficiency. Made in two sections and is furnished when range is equipped with Round Drilled Burners, optional, at slight additional cost on all models.

*Specify if wanted for Natural or Manufactured Gas, Left or Right Hand Ovens and Color Combination.*



## "AUTOCRAT" CONSOLE

### Features and Equipment of Various Models

#### Model E405 FA

One-Piece Cooking Top with Hinged Cover  
Full Rock Wool Insulation  
Porcelain Enamel Lined Bake and Broiler Ovens  
Improved Patrol Flash Automatic Lighter  
American Oven Heat Control  
Cast Iron Front-Quarter Round Columns  
Black Finish Grids and Burners  
Spacious Utility Compartment  
Bakelite Bar Handles  
Cast Iron Legs  
Round Drilled Burners with Cast Iron Burner Bowls (optional)

#### Model E305 F

One-Piece Cooking Top with Hinged Cover  
Rock Wool Insulated Top and Oven Door  
Porcelain-Lined Bake and Broiler Ovens  
Improved Patrol Flash Automatic Lighter  
Cast Iron Front-Quarter Round Columns  
Black Finish Grids and Burners  
Spacious Utility Compartment  
Bakelite Bar Handles  
Cast Iron Legs  
Round Drilled Burners with Cast Iron Burner Bowls (optional)

#### Model E305

One-Piece Cooking Top with Hinged Cover  
Rock Wool Insulated Top and Oven Door  
Porcelain-Lined Bake and Broiler Ovens  
Cast Iron Front-Quarter Round Columns  
Black Finish Grids and Burners  
Spacious Utility Compartment  
Bakelite Bar Handles  
Cast Iron Legs  
Round Drilled Burners with Cast Iron Burner Bowls (optional)

#### EXTRAS

Code  
Letter  
M—Porcelain Enamel Grids  
G—Porcelain Enamel Burners  
Z—Round Drilled Burners with Japanned Burner Bowls and Grids.  
ZM—Round Drilled Burners with Porcelain Enamel Burner Bowls and Grids



Auto Drawer Drop Door  
Smokeless Broiler

Auto Drawer Drop Door Smokeless Broiler slides out easily on roller bearings so that food may be placed or removed without danger of burning hands or arms. Cast iron Broiler is smokeless, as grease and juices drain away from the flame into lower pan, thus preventing smoking and spattering. Door, when dropped, serves as a handy shelf for meat platter. Optional at slight additional cost.

When ordering repair parts mention color combination, if right or left hand oven and complete number of range as appearing on name plate. This information is necessary to answer correspondence and fill repair orders intelligently.



## “AUTOCRAT” COOKERS

### *Four Burner with Hinged Cover*

**H**AVING all the features of utility as contained in the full size gas range, these compact cookers are just what is wanted for the small kitchen. Having a full sized cooking top and oven, with broiler equipment optional, ample facilities are available for cooking a large dinner or a small meal.

#### Optional Finishes

All White, Ivory and Green or Ivory and Sun Tan.

The “E” Models are Full Porcelain Enameled.

The “K” Models, three-quarter Porcelain Enameled, have the two sides and back legs black finish—all other parts porcelain enamel.



All White



Open View



Ivory and Sun Tan

### FEATURES AND EQUIPMENT OF VARIOUS MODELS

#### Model E516 FA

Full Rock Wool Insulation  
Porcelain Lined Oven  
Improved Patrol Flash Automatic Lighter  
American Oven Heat Control  
One-Piece Top Construction  
Black Finish Grids and Burners  
Bakelite Handles  
Cast Iron Legs  
Round Drilled Top Burners with Cast Iron Burner Bowls (optional)  
Broiler (optional)

#### Model E416 F

Rock Wool Insulated Oven Door  
Porcelain Lined Oven  
Improved Patrol Flash Automatic Lighter  
One-Piece Top Construction  
Black Finish Grids and Burners  
Bakelite Handles  
Cast Iron Legs  
Round Drilled Top Burners with Cast Iron Burner Bowls (optional)  
Broiler (optional)

#### Model E416

Rock Wool Insulated Oven Door  
Porcelain Lined Oven  
One-Piece Top Construction  
Black Finish Grids and Burners  
Bakelite Handles  
Cast Iron Legs  
Round Drilled Top Burners with Cast Iron Burner Bowls (optional)  
Broiler (optional)

#### SPECIFICATIONS Models E416 and E516

Oven.....	16"x18"x14"
Top.....	20½"x19¾"
Cooking Top.....	17½"x17½"
Height to Cooking Top.....	36"
Floor Space.....	21"x20"
Pipe Collar.....	4"
Shipping Weight.....	110 lbs.
Shipping Weight with Broiler.....	125 lbs.

Ranges are equipped with the following when code letter appears in model number:

Code Letter  
A—American Oven Heat Control  
F—Improved Flash Automatic Lighter

#### *Extras*

M—Porcelain Enamel Grids  
G—Porcelain Enamel Burners  
Z—Round Drilled Burners and Japanned Burner Bowls and Grids  
ZM—Round Drilled Burners and Porcelain Enamel Burner Bowls and Grids  
B—Broiler and Broiler Pan

When ordering repair parts mention color combination and complete number of cooker as appearing on name plate. This information is necessary to answer correspondence and fill repair orders intelligently.



## HEATFLO RADI-DUCT CIRCULATOR

### Check These Features of Quality

**CABINET** has cast iron top, legs and front base strip, with Armco Iron Front and Sides, Japanned Steel Back.

**HEAVY ALL CAST RADIATOR** ribbed to prevent cracking—designed to give added radiation surface for quicker heat transfer and engineered for perfect combustion of fuel.

**FIREPOT** all cast iron, high and roomy, having machine surfaced side, and ash door hand fitted and is paper tight. Has large ash pan.

**ASBESTOS ROPE JOINTS**—where firepot meets dome and ashpit, joints are packed with heavy asbestos rope (instead of asbestos cement), joints being so designed as to permit a free expansion of all castings, eliminating cracking of firepots. Cracked firepots are usually the result of castings being permanently cemented together, with no allowance for expansion when heated. This new departure in inner unit design adds years of service. See sectional view.

**GRATES**—for coal or wood, of heavy duplex type standard equipment. Wood side of grate especially designed for wood burning.

**HOT BLAST TUBE** admits preheated down-draft, causing perfect combustion, saving one-fourth the fuel and affords easy, quick and perfect control of fire. Is one-piece cast iron and swings for convenience in firing.

**SIDE FEED DOOR** is large and permits easy feeding of coal or large size long-length wood.

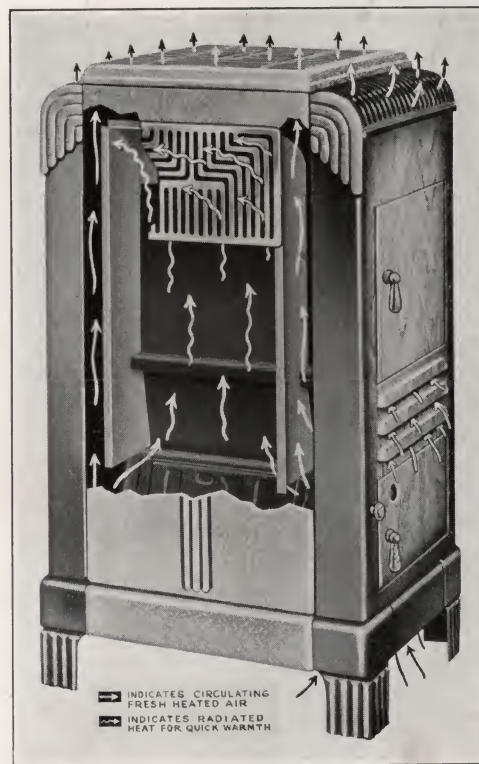
**LEVER HANDLES** securely fasten fire and ash door.

**DRAFT SLIDE** is machine surfaced and operated on rod through side of heater. Gives perfect distribution of draft.

**HUMIDIFIER** enameled inside and outside, fits into back panel and is easily filled without removing.

**CAST SMOKE COLLAR ELBOW** fitted with wheel check draft, furnished on all sizes.

Interior View Showing Asbestos Rope Joint



Cut-away illustration showing Radi-Duct and travel of radiated and circulated heat. Hot Blast Down Draft Tube saves one-fourth on fuel.

### SPECIFICATIONS

Number.....	W167	W187	W207	W227
Extreme Height.....	42 in.	44 in.	46 in.	50 in.
Extreme Width.....	23 in.	25 in.	27 in.	30 in.
Extreme Depth.....	17 in.	18 in.	19 in.	20 in.
Floor Space.....	24x18 in.	26x19 in.	28x20 in.	31x21 in.
Firepot.....	16x10 in.	18x11 in.	20x12 in.	22x13 in.
Fire Door Opening.....	10x9½ in.	11x10½ in.	12x11½ in.	13½x12½ in.
Pipe Collar.....	6 in.	7 in.	7 in.	7 in.
Heating Capacity, Rooms.....	2 to 3	3 to 4	4 to 5	5 to 6
Weight.....	345 lbs.	395 lbs.	440 lbs.	495 lbs.



# HEATFLO CIRCULATOR

A COMBINATION HEATER

*Equally Efficient with Coal or Wood*



HERE at last is a circulating heater so designed that coal or wood can be used in it with equally splendid heating results and efficiency as to fuel-saving. It has also the added advantage that location of the feed-door at the side (instead of in front) permits easy feeding of large sticks or chunks of wood.

## *Distinctive Modern Design*

Notice the particularly smooth and graceful design of the one-piece panel front. This new beauty is possible because the feed-door and ashpit-door have been placed on the right side. Moreover, this graceful smoothness of line enhances the splendid color-treatment of the lustrous porcelain enamel finish—in Burl Walnut, half diamond matched oriental wood grain and two-toned Grained Maple.

Considering its efficiency and its unique handsomeness, there's little wonder that the new Heatflo has been so warmly welcomed by dealers everywhere as a heating unit that meets with immediate consumer acceptance.

## *Distinctive* **MODERN DESIGN**

### *Highest Quality Throughout*

CABINET has cast iron top, legs and front base strips, with Armco Iron Front and Sides, Japanned Steel Back.

HEAVY ALL CAST RADIATOR ribbed to prevent cracking—designed to give added radiation surface for quicker heat transfer and engineered for perfect combustion of fuel.

FIREPOT all cast iron, high and roomy, having machine surfaced side and ash door hand fitted and is paper tight. Has large ash pan.

(Continued on next page)



## HEATFLO CIRCULATOR

**ASBESTOS ROPE JOINTS**—where firepot meets dome and ashpit, joints are packed with heavy asbestos rope (instead of asbestos cement), joints being so designed as to permit a free expansion of all castings, eliminating cracking of firepots. Cracked firepots are usually the result of castings being permanently cemented together, with no allowance for expansion when heated. This new departure in inner unit design adds years of service. See sectional view.

**GRATES** for coal or wood, of heavy duplex type standard equipment. Wood side of grate especially designed for wood burning.

**HOT BLAST TUBE** admits preheated down-draft, causing perfect combustion, saving one-fourth the fuel and affords easy, quick and perfect control of fire. Is one-piece cast iron and swings for convenience in firing. Furnished optional, at slight additional cost.

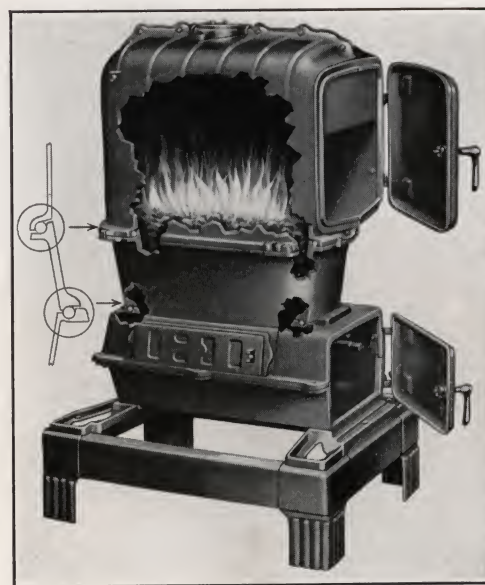
**SIDE FEED DOOR** is large and permits easy feeding of coal or large size long-length wood.

**LEVER HANDLES** securely fasten fire and ash door.

**DRAFT SLIDE** is machine surfaced and operated on rod through side of heater. Gives perfect distribution of draft.

**HUMIDIFIER** enameled inside and outside, fits into back panel and is easily filled without removing.

**CAST SMOKE COLLAR ELBOW** fitted with wheel check draft, furnished on all sizes.



INTERIOR VIEW  
Showing Asbestos Rope Joint

### SPECIFICATIONS

Number.....	W166	W186	W206	W226
Extreme Height.....	42 in.	44 in.	46 in.	50 in.
Extreme Width.....	23 in.	25 in.	27 in.	30 in.
Extreme Depth.....	17 in.	18 in.	19 in.	20 in.
Floor Space.....	24x18 in.	26x19 in.	28x20 in.	31x21 in.
Firepot.....	16x10 in.	18x11 in.	20x12 in.	22x13 in.
Fire Door Opening.....	10x9½ in.	11x10½ in.	12x11½ in.	13½x12½ in.
Pipe Collar.....	6 in.	7 in.	7 in.	7 in.
Heating Capacity, Rooms .....	2 to 3	3 to 4	4 to 5	5 to 6
Weight.....	330 lbs.	380 lbs.	425 lbs.	480 lbs.



## "AUTOCRAT" Radi-Duct Circulator

Burns Coal or Wood

*Circulates—and Radiates—Heat*

THROUGH grills in each side of cabinet, this remarkable circulator radiates warmth to a distance of three or four feet. This is an added joy and convenience—an exclusive AUTO feature. Perfected and introduced four years ago, "Radi-Duct" (Radiation Duct) provides the combined advantage and comfort of heating with humidified circulating air, plus direct radiation for immediate warmth. This direct radiated warmth is especially appreciated on cold mornings before the circulating principle has had time to warm the entire house; also when you come in chilled from outdoors and want quick warmth.

### Wishbone Hot Blast Tube

Another exclusive AUTO feature, the wishbone-type hot blast tube, with its two outlets, spreads preheated down-draft evenly over entire fuel surface of firepot, consuming all gases, causing perfect combustion and saving one-third in fuel. Provides easy, quick and perfect control of fire.

### Charmingly Modern in Design

This new Autocrat model is outstanding in both design and color-treatment. Clean-lined and graceful, it is finished in porcelain enamel—two-tone quilted maple, trimmed in rich brown, and with Radi-Duct grills and other trim in gleaming chrome. The satisfaction afforded by its beauty is equalled by the satisfaction you'll find in the many years of trouble-free service its splendid construction assures. Available in four sizes.



MODELS 143-163-183-203



Sectional View  
Illustrating  
Radi-Ducts and  
Wish-Bone Hot  
Blast Tube

→ INDICATES CIRCULATING  
FRESH HEATED AIR  
→ INDICATES RADIATED  
HEAT FOR QUICK WARMTH



# THE AUTO STOVE WORKS



MODELS  
144-164-184-204

## Note These Splendid Construction Features:

**CABINET** has cast iron top, front legs and door panels, with Armco iron sides and Japanned back. Heavy all cast radiator (one-piece—no joints to allow escape of smoke or gas) is engineered for perfect combustion of fuel.

**FIREPOT**, built to withstand years of hard service, is corrugated to permit free circulation of draft and to prevent overheating.

**ASHPIT** is spacious, with front and ash-door both machine-surfaced to fit paper-tight. Has large ashpan.

**GRATES**, heavy duplex type for coal or wood.

**FEED DOOR** is large, with sufficient ventilation to prevent discoloration of porcelain enamel finish.

**CAST SMOKE COLLAR ELBOW** is fitted with wheel check-draft to control fire.

**WISHBONE HOT BLAST TUBE**, developed by AUTO for use in connection with combustion-chambers having oblong fire-pots, is 50 per cent more efficient than the conventional straight tube, and saves one third on fuel. Tube is extra heavy cast iron, one piece, and swings for convenience in firing.

**HUMIDIFIER**, enameled inside and outside, fits into back panel and is easily filled without removing.

**LOUVRES** on sides of cabinet permit direct radiation of heat, causing floor to be quickly warmed.

Interior  
View



## SPECIFICATIONS

### With Radi-Duct and Wishbone Hot Blast Tube

Number.....	143	163	183	203
Extreme Height.....	39"	41"	43"	45"
Extreme Width.....	21"	23"	25"	27"
Extreme Depth.....	14"	15"	16"	17"
Floor Space.....	22"x15½"	24"x16½"	26"x17½"	28"x18½"
Firepot.....	14"x10"x7"	16"x11"x7"	18"x12"x8"	20"x13"x9"
Fire Door Opening.....	12"x7½"	13"x8"	14"x8½"	16"x9½"
Pipe Collar.....	6"	6"	7"	7"
Heating Capacity.....	1 to 2 Rooms	2 to 3 Rooms	3 to 4 Rooms	4 to 5 Rooms
Weight.....	255 lbs.	295 lbs.	340 lbs.	400 lbs.

### Also Available WITHOUT Radi-Duct and Wishbone Hot Blast Tube

Number.....	144	164	184	204
Dimensions.....	Same as 143	Same as 163	Same as 183	Same as 203
Weight.....	235 lbs.	275 lbs.	320 lbs.	380 lbs.



## "AUTOCRAT" Circulator

*With Direct Radiation Grills*

A SERVICEABLE efficient heater, moderately priced, attractive in design and finish, and with the added feature of direct radiation grills. Through these grills, located opposite firepot heat-zone in either side of cabinet, heat is radiated for immediate warmth and comfort. This feature is particularly desirable when you come in chilled. Cabinet is finished in porcelain enamel in two-tone quilted maple, trimmed in rich brown, and with chromium finished fittings. A truly beautiful and deservedly popular heater. Available in four sizes. Furnished without direct radiation grills and hot blast tube, if so desired.

### *Consider These Splendid Construction Features:*

CABINET has cast iron top, front, legs and door panels, with Armco iron sides and japanned back.

HEAVY ALL CAST RADIATOR; one piece; no joints to allow escape of smoke or gases; heavily ribbed to prevent cracking.

FIREPOT; all cast iron, heavily ribbed to prevent cracking. Will withstand years of service. (See interior view illustration.)

FRONT CORRUGATIONS on inside of firepot permit free circulation of draft and prevent overheating at this point.

(Continued on next page)



MODELS 612-614-616-618  
With Radiation Grills

For  
COAL  
or WOOD



# THE AUTO STOVE WORKS



MODELS  
712-714  
716-718



INTERIOR  
VIEW

ASHPIT is high and roomy. Both frame and ash-door are machine-surfaced, making them paper-tight. Has large ashpan.

GRATES for coal or wood; heavy Duplex type in Nos. 616, 618, 716 and 718; heavy revolving grate bar type in Nos. 612, 614, 712 and 714.

MICA FEED DOOR is large; fitted with chromium-finished lever handle which fastens securely.

HUMIDIFIER, enameled inside and outside, fits into back panel; easily filled without removing.

LOUVRES in cabinet-sides permit direct radiation of heat, causing floor to be quickly warmed.

AIRTIGHT CONSTRUCTION throughout.

HOT BLAST TUBE is optional. Can be furnished, if desired, at additional cost. Admits preheated downdraft, causing perfect combustion. Saves about one-third fuel and provides easy, quick and perfect control of fire. Tube is extra heavy cast iron, one piece, and swings for convenience of firing.

## SPECIFICATIONS

### *With Direct Radiation Grills and Hot Blast Tube*

Number.....	612	614	616	618
Extreme Height .....	34½"	38"	41"	42"
Extreme Width .....	19"	21½"	22½"	24½"
Extreme Depth .....	14"	15"	16"	17"
Floor Space .....	20"x15"	22½"x16"	23¼"x17"	25½"x18"
Firepot.....	12"	14"	16"	18"
Firedoor Opening .....	7"x9"	7"x10½"	8"x12"	8"x13"
Pipe Collar.....	6"	6"	6"	7"
Heating Capacity.....	1 room	1 to 2 rooms	2 to 3 rooms	3 to 4 rooms
Weight .....	190 lbs.	205 lbs.	235 lbs.	285 lbs.

### *Without Direct Radiation Grills and Hot Blast Tube*

Number.....	712	714	716	718
Dimensions .....	same as 612	same as 614	same as 616	same as 618
Weight.....	185 lbs.	200 lbs.	230 lbs.	280 lbs.



# WESTWOOD WOOD CIRCULATOR

*Cast Lined—For Wood Only*



**T**O REACH a new market for AUTO dealers never before touched, we now offer the new WESTWOOD Wood Circulator. By reason of its low cost the WESTWOOD can be offered within a price range that opens a large potential market for circulating heater sales, where a circulating type heater is wanted, yet, at a price within reach of the average consumer.

With its special construction, having an inner unit of heavy gauge steel, electrically welded, with cast top and bottom plates and heavy cast linings, many years of service are assured.

Its cabinet of modern design, having arched top beautifully finished in grained walnut porcelain enamel, offers immediate consumer acceptance.

## FEATURES OF CONSTRUCTION

**CABINET** has cast iron top and front end, Armco Iron columns, front and end panels with baked Japanned Back.

**INNER HEATING UNIT** is of heavy gauge steel, electrically welded, securely bolted to front, having Cast Iron top and bottom plates.

**ANGLE IRON BOTTOM FRAME** is of heavy and rigid construction.

**CAST LININGS** cut in three sections 9 inches high, heavily constructed and ribbed to give long life.

**FRONT FEED** 10x12 inches gives ample opening for feeding large size wood.

**PENDANT LEVER HANDLE** securely fastens Fire Door.

**FRONT DRAFT SLIDE** is fitted with spark arrester—is airtight and affords even distribution of draft.

**CAST IRON PIPE COLLAR** securely bolted to inner steel unit, with heavy collar flange mounted on inside—protects steel drum against action of fire.



Interior View

## Specifications

Number.....	W6120	W6124
Length of Wood.....	20 in.	24 in.
Extreme Height.....	32 in.	32 in.
Extreme Width.....	16 in.	18 in.
Extreme Length.....	23 in.	27 in.
Leg Space.....	16x23 in.	18x27 in.
Feed Door Opening.....	10x12 in.	10x12 in.
Pipe Collar.....	6 in.	6 in.
Weight.....	165 lbs.	205 lbs.



# AUTOWOOD WOOD CIRCULATOR

For Wood Only—Mica Front



**H**AVING pioneered the manufacture of wood burning circulating heaters, we now present as our latest addition to the "Auto Line" the AUTO-WOOD. With its mica front, revealing the glow of the fire and its beautiful cabinet design with arched top, finished in Grained Walnut Porcelain Enamel, it offers the most advanced standard of wood circulator perfection, and is available in two sizes.

## FEATURES OF QUALITY

**CABINET** has cast iron arched top and front end, with Armco Iron front, end and back panels.

**MICA FRONT** reveals cheerful glow of fire.

**PENDANT LEVER HANDLES** securely fasten the fire and ash doors. An added touch of beauty.

**INNER HEATING UNIT** has cast iron bottom, top and front end frame, securely bolted and cemented airtight to a 16 gauge oval steel body, designed to prevent warping at any point.

**CAST LININGS** cut in three sections, 12 inches high, heavily constructed and ribbed, are ventilated to prevent buckling of steel drum.

**FRONT FEED**, fitted with smoke curtain, extends entire height of front with both doors open without obstruction between, giving free access for feeding large chunks of wood. See interior view.

**COOKING LID** in cast iron top provides added utility.

**FLAT WOOD GRATE** made in two sections, removable through feed door. Optional when specified.

**ASH PAN** of ample capacity furnished when equipped with wood grate.

**FRONT DRAFT SLIDE** fitted airtight with spark arrester, used when heater is equipped with flat wood grate.

**ASH DOOR DRAFT SLIDE** affords ample draft when wood is burned on main bottom of heater, without wood grate.

**CAST IRON PIPE COLLAR** is reversible, securely bolted and cemented airtight to inner body, at off center position causes fire to burn uniformly throughout.

**HUMIDIFIER** enameled inside and outside fits into back panel and is easily filled without removing.

## SPECIFICATIONS

Number .....	W205	W245
Length of Wood.....	20 in.	24 in.
Extreme Height.....	34 in.	36 in.
Extreme Width .....	17½ in.	19 in.
Extreme Length .....	25 in.	29 in.
Leg Space .....	18½x26 in.	20x30 in.
Feed Door Opening ..	9x19 in.	10x21 in.
Pipe Collar .....	6 in.	6 in.
Weight without Wood Grate .....	235 lbs.	275 lbs.
Weight with Wood Grate and Ash Pan .....	250 lbs.	290 lbs.



INTERIOR VIEW  
With Wood Grate



# NEW GAS-MASTER CIRCULATOR

ECONOMICAL . . . EFFICIENT . . . ODORLESS



*For Natural or Artificial Gas*

*Replaces Several Small Radiant Type Gas Heaters*

**W**ITH its advanced standard of design and construction, the New Gas-Master presents the circulating type of heater successfully adapted for the use of gas as a fuel, completely eliminating the dirt and annoyance that comes from handling of coal, ashes or oil. Auto's high standard of quality has been maintained throughout and it has been thoroughly tested and approved by experienced engineers. Beautifully finished in Grained Walnut, Burl Walnut, two-toned Grained Maple and half-diamond matched Oriental Wood Grain Porcelain Enamel. The mica door reveals the cheerful glow of the radiants and when open permits direct radiation for quick warmth.

*Built to Meet Approval Requirements of*  
**AMERICAN GAS ASSOCIATION**

## SPECIFICATIONS

Number .....	W140	W160
Extreme Height .....	44 in.	46 in.
Extreme Width .....	25 in.	27 in.
Extreme Depth .....	18 in.	19 in.
Floor Space .....	24x18 in.	28x20 in.
Number of Burners.....	2	2
Burner Capacity.....	40,000 B. T. U. { 25,000 B. T. U. } { 15,000 B. T. U. }	60,000 B. T. U. { 35,000 B. T. U. } { 25,000 B. T. U. }
Gas Connection.....	3/4 in.	3/4 in.
Pipe Collar .....	4 in.	4 in.
Number of Radiants.....	5-3 in.	6-3 in.
Heating Capacity.....	3 to 4 Rooms	4 to 5 Rooms
Weight .....	210 lbs.	235 lbs.

## Electric Fan Optional

By reason of its special construction, the GAS-MASTER is especially adapted for fan installation, thereby increasing its efficiency very materially. When specified, an 8-inch electric, four-blade fan is installed in back cabinet panel, causing an increased velocity of air passing through heater, thereby creating a more rapid rate of air circulation with the resultant higher efficiency. Motor comes complete with four-blade fan, screen guard, separable plug and 6-foot cord. Finished in black over all. Regularly furnished for 110 volts, 60 cycles, unless otherwise specified.

## HOW IT OPERATES

Burner box chamber having cast iron end plates and top plates directly over radiants, conducts products of combustion through front and rear combustion chambers, upright baffles lengthening heat travel, resulting in uniform distribution of heat to all radiating surfaces, by reason of which the New Gas-Master has an added heating efficiency. Note heat travel in cross-section view shown. Circulating heat passes from the floor upward directly over burner box and between front and rear combustion chambers, as well as around all four sides between inner unit and outer cabinet, giving a large volume of circulating fresh-heated air. Will not condense moisture on windows and walls.

## OUTSTANDING FEATURES

**COMBUSTION CHAMBERS** and baffle plates are made of heavy gauge Galvannealed zinc-coated rust and heat resisting steel, welded gas tight and fitted with cast iron bottom plates.

**BURNERS**—Two, raised port design, of high efficiency, operate from separate controls with adjustable gas valves and mixers. Front burner is U-type, front bar of ports covered with upright radiants, while the back bar of ports, and rear straight type burner operates in suspension.

**CAST IRON Baffle Plate** directly over burners protects steel baffle from direct action of the flame, thereby adding many years of service to the burner box chamber.

**SAFETY DEVICE** of approved design, prevents turning on of gas when latch is in position.

**UPRIGHT RADIANTS** of special design, suspended from cast iron holder, will stand the intense heat without crumbling or breaking.

**MANIFOLD** is entirely concealed from view.

**ANGLE IRON BOTTOM FRAME** is of heavy and rigid construction.

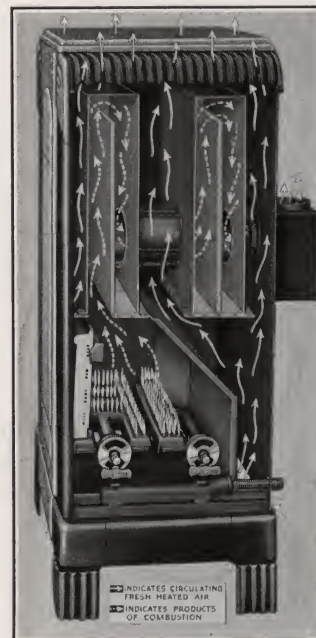
**FLOOR SHIELD** is concealed from view, permits free circulation of air and prevents overheating of floor.

**LEAK-PROOF JOINT** connecting front and rear combustion chambers is one-piece construction.

**DOWN DRAFT DIVERTER** bolts to main back of heater, and prevents back draft from entering combustion chamber.

**HUMIDIFIER**, extra large, porcelain enameled, fits into back panel and is easily filled without removing.

**THIS HEATER** must be connected to a flue to carry off moisture, fumes and gases.



**PHANTOM VIEW**  
Showing Construction of Inner Heating Unit and Heat Travel



# NEW GAS-HEET CIRCULATOR

SAFE . . . EFFICIENT . . . ECONOMICAL



*For Natural or Artificial Gas*

*Replaces Several Small Radiant Gas Heaters*

**T**HE modern home of today demands safe, odorless, efficient, economical circulating heat, and in presenting the New Gas-HEET Circulator, we invite you to enjoy the clean, balmy warmth of circulating air, insuring an even temperature in all parts of the heated area however distant from the heater. It is designed to fill the want for a small home heater at low cost, and is the result of our continuous effort to give users of gas-fired heating appliances the latest up-to-the-minute ideas in circulator design and construction. Cabinet has heavy gauge Armco Iron front and sides, fitted with cast iron arched top, mica door, mica frame and front ornament; all bolts concealed from view; beautifully finished in Grained Walnut, Burl Walnut, two-toned Grained Maple and half-diamond matched Oriental Wood Grain Porcelain Enamel. Mica door reveals the cheerful glow of the upright radiants, and when open permits direct radiation for quick warmth.

*Built to Meet Approval Requirements of*  
**AMERICAN GAS ASSOCIATION**

## SPECIFICATIONS

	W17	W25	W35
Number .....	35 in.	38 in.	41 in.
Extreme Height.....	18 in.	21 in.	23 in.
Extreme Width .....	12 in.	13 in.	14 in.
Extreme Depth .....	19x13 in.	22x14 in.	24x15 in.
Floor Space .....	1 U-type	1 U-type	1 U-type
Number of Burners.....	17,000 B. T. U.	25,000 B. T. U.	35,000 B. T. U.
Burner Capacity .....	$\frac{3}{4}$ in.	$\frac{3}{4}$ in.	$\frac{3}{4}$ in.
Gas Connection.....	4 in.	4 in.	4 in.
Pipe Collar .....	3-3 in.	4-3 in.	5-3 in.
Number of Radiants....	1 to 2 Rooms	2 to 3 Rooms	3 to 4 Rooms
Heating Capacity.....	110 lbs.	135 lbs.	160 lbs.
Weight .....			

## HOW IT OPERATES

Burner box chamber having cast iron end plates conducts products of combustion through connecting passage into upper combustion chamber, where baffle plates require products of combustion to take a zigzag course, lengthening heat travel and deflecting the escape of heat, thus extracting all heat units available and reducing stack temperature. By reason of this special construction, added heating efficiency is obtained. Note heat travel in cross section view illustrated.

Air is taken from the floor and passed upward directly over burner box top, as well as between the inner unit body and all four sides of outer cabinet, giving a large volume of circulating fresh-heated air. Will not condense moisture on windows and walls.

## FEATURES OF CONSTRUCTION

**BURNER BOX and COMBUSTION CHAMBERS** made of heavy gauge Galvannealed zinc-coated rust and heat resisting steel and are welded gas tight.

**BURNER** is U-type, of high efficiency, having raised ports with adjustable gas valve and air mixer. Front bar of ports is covered with upright radiants, while the back bar of ports operate in suspension.

**SAFETY DEVICE** of approved design, prevents turning on of gas when latch is in position.

**UPRIGHT RADIANTS** of special design, suspended from cast iron holder, will stand the intense heat without crumbling or breaking

**MANIFOLD** is entirely concealed from view.

**ANGLE IRON BOTTOM FRAME** is of heavy and rigid construction.

**FLOOR SHIELD** is concealed from view, permits free circulation of air and prevents overheating of floor.

**LEAK-PROOF JOINT** connecting burner box chamber and upper combustion chamber is one-piece construction.

**DOWN DRAFT DIVERTER** bolts to main back of heater, and prevents back draft from entering combustion chamber.

**THIS HEATER** must be connected to a flue to carry off moisture, fumes and gases.



**PHANTOM VIEW**

Showing Construction of Inner Heating Unit and Heat Travel



# AUTO HOT BLAST HEATER

*Saves One-Third Fuel—For Coal*



MODEL C

**T**HE easiest, quickest and most perfectly controlled heating stove made. The success of the Auto Hot Blast has been built upon its attractive appearance, economy of fuel and simplicity of operation.

Bodies are made of No. 20 gauge Wellsville polished steel, double seamed at back and bottom, insuring air-tight construction. Firepots are extra heavy and made in two sections (upper and lower). No. 18 gauge steel is used to line body from top of firepot to top of stove. Also furnished with full cast lining extending to top of stove, at slight additional cost.

Draw center grate with shaking ring furnished on all sizes. Hot blast tube swings and is of cast iron in one piece. Extra large top feed door on all models. Pipe collar is fitted with wheel check draft. Ash pouch on Model "C" is mounted with heavy cast-iron gasket on inside to insure air-tight fitting. Gravity door has polished surface, is absolutely air tight. Ash doors on Model "D" are fitted paper tight. Equipped with roomy ash pan. Nickel parts, as illustrated, are triple plated. Can be furnished with nickel base, when specified, at additional cost.



MODEL D

## SPECIFICATIONS

### MODEL "C"

With Pouch Draft

No.	Diameter of Body	Height	Pipe Collar	Weight
14C	13 in.	40 in.	6 in.	120 lbs.
16C	15 in.	41 in.	6 in.	140 lbs.
18C	17 in.	43 in.	7 in.	160 lbs.
20C	19 in.	46 in.	7 in.	195 lbs.

### MODEL "D"

With Ash Door and Pan

No.	Diameter of Body	Height	Pipe Collar	Weight
514D	13 in.	40 in.	6 in.	125 lbs.
516D	15 in.	41 in.	6 in.	145 lbs.
518D	17 in.	43 in.	7 in.	165 lbs.
520D	19 in.	46 in.	7 in.	200 lbs.

# VENUS DUPLEX HEATER

*Duplex Grates—Air Blast Draft*

*For Coal or Wood*



**D**ESIGNED to meet the demand for a high-grade two-in-one heater, the Venus will burn coal or wood, having heavy duplex grates and heavy, ventilated, hot-blast cast-iron fire-box linings, causing the fire to burn entirely from the outside, consuming the smoke and gases and insures perfect combustion with minimum fuel consumption.

Body is No. 18 gauge Wellsville polished steel, bolted and cemented air tight to cast-iron front, top and bottom. Has large mica feed door and is equipped with large swing top feed, convenient for feeding chunks of wood or coal. Has roomy ash door, perfectly fitted and equipped with large ash pan. Nickel parts are triple plated, as illustrated.

## SPECIFICATIONS

Number	Firebox	Height	Width	Pipe Collar	Weight
18	16x11 in.	43½ in.	12½ in.	7 in.	150 lbs.
20	18x12 in.	44½ in.	13½ in.	7 in.	175 lbs.
22	20x13 in.	46 in.	14½ in.	7 in.	190 lbs.
26	24x13½ in.	48 in.	15½ in.	7 in.	240 lbs.



# PARAGON OAK HEATER

*Draw Center Grate—For Coal*



**T**HERE is again a demand for a good serviceable, fine looking, popular priced oak heater of large proportions one that will give a maximum of heat with a minimum of fuel and to meet this demand, we again offer the Paragon Oak, this popular leader of all medium priced heaters.

Bodies are made of No. 18 gauge Copper-bearing rust-resisting Blue Steel, the bottom edge of which is flanged where it joins the firepot, and is held securely in position by the cast iron deflecting iron, which joint is tightly packed with cement, making an airtight fitting. Firepot is extra heavy and corrugated from top to bottom, adding greatly to its resistance and strength. Ashpit is of cast construction and equipped with roomy ash pan. Ash door fitted with lever handle. Feed door is large, fitted with lever handle, and has cheerful mica panels. Hinged smoke curtain on both sizes. Draw center grate is heavily constructed. Sets on steel base, with cast iron legs. Nickel trimmed as illustrated.

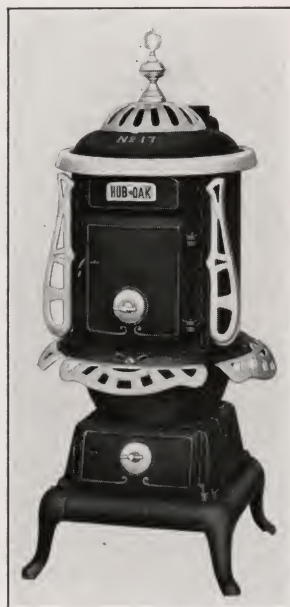
## SPECIFICATIONS

No.	Diameter of Firepot	Height	Pipe Collar	Weight
17	16 in.	55 in.	7 in.	155 lbs.
19	18 in.	55 in.	7 in.	175 lbs.



# HUB AND DORT OAK HEATERS

*Draw Center Grate—For Coal*



MODEL A—HUB



MODEL A—DORT



MODEL B—DORT

**W**HERE a sturdy Oak of modern pattern and low cost is required, the Hub and Dort Oak Heaters are recommended.

Built of the same high-grade materials as used in our higher priced line, these heaters insure a maximum of usefulness and are outstanding values. The Hub comes on steel base with cast legs, while the Dort is furnished with cast legs which bolt to the ash pit.

Bodies are of No. 22 gauge copper-bearing rust-resisting steel, securely fitted to cast-iron firepot, front and top. Draw center grates with shaking ring are furnished on all sizes, except No. 11, which is fitted with dumping grate. Grates operate through shaker door at right side of ash pit. Pipe collar is reversible. Ash pit is unusually high and roomy, fitted with steel bottom unless cast bottom is specified. No. 11 is built with steel bottom only. Has large ash pit.

## SPECIFICATIONS

### MODEL "A"—HUB OAK Full Nickel Trimmed

No.	Diameter Fire Pot	Height	Reversible Pipe Collar	Weight
11A	10 in.	41 in.	7 in.	55 lbs.
113A	12 in.	44 in.	6 in.	70 lbs.
115A	14 in.	47 in.	6 in.	90 lbs.
117A	16 in.	49 in.	6 in.	110 lbs.
119A	18 in.	51 in.	7 in.	145 lbs.

## SPECIFICATIONS

### MODEL "A"—DORT OAK Nickel Trimmed

No.	Diameter Fire Pot	Height	Reversible Pipe Collar	Weight
11A	10 in.	40 in.	5 in.	50 lbs.
113A	12 in.	43 in.	6 in.	65 lbs.
115A	14 in.	46 in.	6 in.	85 lbs.
117A	16 in.	48 in.	6 in.	105 lbs.
119A	18 in.	50 in.	7 in.	140 lbs.

## SPECIFICATIONS

### MODEL "B"—DORT OAK Black Trimmed

No.	Diameter Fire Pot	Height	Reversible Pipe Collar	Weight
11B	10 in.	40 in.	5 in.	45 lbs.
113B	12 in.	43 in.	6 in.	60 lbs.
115B	14 in.	46 in.	6 in.	80 lbs.
117B	16 in.	48 in.	6 in.	100 lbs.
119B	18 in.	50 in.	7 in.	135 lbs.



## PEARL WOOD HEATER

*Cast Lined—For Wood Only*



**A** HIGH-GRADE wood heater of air-tight construction, and one that has lead the field in popularity. Body is of No. 20 gauge copper-bearing rust-resisting steel, securely fitted, and cemented air tight to cast-iron top and bottom. Cast-iron front is mounted to body with heavy gasket on inside, which prevents opening between bolts at this junction, an exclusive feature not found on any other wood heater. By reason of this special construction WE ABSOLUTELY GUARANTEE the "PEARL" NOT TO LEAK AIR OR ASHES.

Cast lining cut in three sections, ten inches high, fits firmly against body of heater to prevent ashes accumulating between cast lining and body, thereby preventing body from warping. Has swinging top cover for feeding large chunks of wood. Front feed door opening is extra large, fitted with smoke curtain. Draft opening is protected by spark guard. Heavy cast iron legs bolt on. Nickel parts, as illustrated, are triple plated.

### SPECIFICATIONS

No.	Length of Wood	Width	Height	Pipe Collar	Weight
22K	22 in.	16 in.	38 in.	6 in.	138 lbs.
26K	26 in.	17 in.	42 in.	6 in.	160 lbs.

## FERN WOOD HEATER

*Cast Lined—For Wood Only*

**A** VERY attractive wood heater made to meet a very popular demand. Body is made of No. 20 gauge copper-bearing rust-resisting steel, securely fitted to cast-iron front, top and bottom, all joints cemented air tight. Cast-iron lining in three sections, nine inches high, is thoroughly ventilated to prevent warping. Has swinging top cover for feeding large chunks of wood. Front feed door is large. Draft is admitted through nickel screw draft register. Heavy cast iron legs bolt on. Nickel parts, as illustrated, are triple plated.

### SPECIFICATIONS

No.	Length of Wood	Width	Height	Pipe Collar	Weight
18	18 in.	13 in.	36½ in.	6 in.	90 lbs.
22	22 in.	13 in.	37½ in.	6 in.	105 lbs.
25	25 in.	14½ in.	39 in.	6 in.	120 lbs.
28	28 in.	14½ in.	41½ in.	6 in.	140 lbs.





# IVY WOOD HEATER

*Cast Lined—For Wood Only*



MODEL A



MODEL B

**O**NE of our most popular wood heaters, the Ivy is attractive in design and a heater that will give years of satisfactory service.

Body is of heavy gauge copperbearing rust-resisting steel, securely fitted and cemented airtight to cast iron top, front and bottom. Top is fitted with swing-off feed and contains cooking lid. Bottom is heavily corrugated with recessed ash pit, to which heavy cast iron legs are bolted. Cast lining, eight inches high, corrugated, is cut in three sections and ventilated to prevent warping. Has large

front feed door. Model "B" is fitted with mica feed door through which the glow of the fire may be seen.

Has gravity type ash door, automatically held open while removing ashes and fitted with nickel screw draft register. Nickel parts, as illustrated are triple plated. Cast iron basket coal grates and reversible pipe collar can be furnished on No. 18 size Models "A" and "B." When so equipped, specify trade name "Aster."

## SPECIFICATIONS

### MODEL "A"

#### All Cast Feed Door

No.	Length of Wood	Width	Height	Pipe Collar	Weight
18A	18 in.	11 in.	33 in.	6 in.	75 lbs.
22A	22 in.	12 in.	33 in.	6 in.	90 lbs.
25A	25 in.	13 in.	36 in.	6 in.	110 lbs.
28A	28 in.	13 in.	36 in.	6 in.	125 lbs.

### MODEL "B"

#### Mica Feed Door

No.	Length of Wood	Width	Height	Pipe Collar	Weight
18B	18 in.	11 in.	33 in.	6 in.	75 lbs.
22B	22 in.	12 in.	33 in.	6 in.	90 lbs.
25B	25 in.	13 in.	36 in.	6 in.	110 lbs.
28B	28 in.	13 in.	36 in.	6 in.	125 lbs.
31B	31 in.	13 in.	40 in.	6 in.	150 lbs.



## MAPLE AND HAZEL WOOD HEATERS

*Cast Lined—For Wood Only*



MAPLE



HAZEL

**M**APLE and Hazel Wood Heaters meet the demand for serviceable heaters at low cost and contain all the essential features of our higher priced line, but less nickel trimmings.

Bodies are of heavy gauge copper-bearing rust-resisting steel, cemented and fitted airtight to cast iron top, front and bottom. Body has large swing feed and contains cooking lid. Bottom is heavily corrugated, with recessed ash pit, to which heavy

cast legs are bolted. Cast lining, corrugated, eight inches high, is cut in three sections and ventilated to prevent warping.

Maple has large front feed door. Gravity type ash door is automatically held open while removing ashes, and fitted with nickel screw draft register. Cast-iron basket coal grates and reversible pipe collar can be furnished on No. 18 sizes. When so equipped, specify trade names "Aster" for Maple and "Pansy" for Hazel.

### SPECIFICATIONS

MAPLE						HAZEL					
No.	Length of Wood	Width	Height	Pipe Collar	Weight	No.	Length of Wood	Width	Height	Pipe Collar	Weight
18	18 in.	11 in.	33 in.	6 in.	70 lbs.	18	18 in.	11 in.	33 in.	6 in.	65 lbs.
22	22 in.	12 in.	33 in.	6 in.	85 lbs.	22	22 in.	12 in.	33 in.	6 in.	75 lbs.
25	25 in.	13 in.	36 in.	6 in.	100 lbs.	25	25 in.	13 in.	36 in.	6 in.	90 lbs.
28	28 in.	13 in.	36 in.	6 in.	115 lbs.	28	28 in.	13 in.	36 in.	6 in.	105 lbs.
31	31 in.	13 in.	40 in.	6 in.	140 lbs.						



## OAKWOOD AIR-TIGHT HEATER

*Cast Iron Top—For Wood Only*

**B**ODY made of No. 26 gauge uniform color blue steel, No. 27 gauge steel lining extending half way to top of heater. Fitted with cast iron front frame ash guard and feed door. Draft is admitted through draft slide in main front. Heavy cast iron top, securely mounted to body, is fitted with two 7-inch covers and short center and may be used for cooking, etc. Cast iron legs securely fastened to bottom of heater by heavy steel cleats.

### SPECIFICATIONS

No.	Length	Width	Height of Body	Cooking Covers	Weight
426	26 in.	17 in.	24 in.	2-7 in.	75 lbs.



# BROOKWOOD DOWN-DRAFT AIR-TIGHT HEATER

*Cast Iron Top—For Wood Only*



**I**N response to the demand for a serviceable hot blast, down-draft wood heater of ample proportions, with cast iron top, the Brookwood is now available.

Body is made of No. 26 gauge Uniform Color Blue Steel, double seamed to heavy steel bottom; No. 27 gauge steel lining extending half way to top of heater. Heavy cast iron top, fitted with extra large swing feed for feeding large chunks of wood, contains cooking lid.

Draft is admitted through upper opening of hot blast tube, which is fitted with nickel draft slide discharging preheated oxygen to unburned gases, producing greater combustion and fuel economy. Hot blast tube fitted with heavy cast iron elbow securely bolted to body of heater.

Cast iron legs securely fastened to bottom of heater by heavy steel cleats. Has six-inch pipe collar.

## SPECIFICATIONS

No.	Length of Wood	Extreme Width	Height of Body	Pipe Collar	Top Feed	Weight
26	26 in.	19 in.	25 in.	6 in.	15x13 in.	70 lbs.
22	22 in.	17¼ in.	20 in.	6 in.	12½x12½ in.	60 lbs.

# AUBURN AIR-TIGHT HEATER

*New Roll Top—New Design*

*For Wood Only*



MODEL A

**M**ODELS "A" and "B" Auburn heater tops are No. 27 gauge, stamped roll design, adding to rigidity of construction and eye value, and are fitted with built-in check draft. Bodies are made of No. 29 gauge Uniform Color Blue Steel; No. 29 gauge steel lining extends half way to top of stove. Mounted with cast front frame, neatly patterned, securely bolted to body, fitted with large cast-iron feed door. Draft is admitted through large nickel screw draft register in feed door. Mounted with four cast legs, securely fastened to bottom of stove by heavy steel cleats. Has six-inch pipe collar on all sizes. Model "A" is made with top fuel collar, while Model "B" is made without top fuel collar, top being securely braced and may be used for cooking, etc. Wonderful values filling the need for low-priced air-tight heaters with front feed door.



MODEL B

## SPECIFICATIONS

### MODEL "A"

*With Top Fuel Collar*

No.	Extreme Length	Extreme Width	Height	Weight
20	20 in.	15 in.	18¾ in.	25 lbs.
22	22 in.	15½ in.	20¾ in.	27 lbs.
24	24½ in.	16½ in.	23¼ in.	30 lbs.
26	26 in.	17 in.	24¾ in.	32 lbs.

### MODEL "B"

*Without Top Fuel Collar*

No.	Extreme Length	Extreme Width	Height	Weight
220	20 in.	15 in.	18¾ in.	25 lbs.
222	22 in.	15½ in.	20¾ in.	27 lbs.
224	24½ in.	16½ in.	23¼ in.	30 lbs.
226	26 in.	17 in.	24¾ in.	32 lbs.

ALL HEATERS ARE OILED AND PACKED IN PAPER CARTONS



## KING DOWN-DRAFT AIR-TIGHT HEATER

*New Roll Top—New Design*

*For Wood Only*



**T**OPS are made of No. 27 Gauge, Stamped roll design, adding to rigidity of construction and eye value and are fitted with built-in check draft. Bodies are made of No. 29 gauge Uniform Color Blue Steel; bottom is double seamed; No. 29 gauge steel lining extends half way to top. Is mounted with downdraft pipe on outside of heater, which is made of No. 28 gauge Uniform Color Blue Steel, mounted with heavy cast iron elbow firmly bolted to body and fitted with cast nickel down-draft damper. Has six-inch pipe collar and large fuel collar on all sizes. Cast legs are securely fastened to bottom of stove by heavy steel cleats, no bolts being used.

### SPECIFICATIONS

No.	Extreme Length	Extreme Width	Height	Weight
622B	22 in.	15½ in.	20¾ in.	23 lbs.
624B	24½ in.	16½ in.	23¼ in.	25 lbs
626B	26 in.	17 in.	24¾ in.	28 lbs.

## STERLING AIR-TIGHT HEATER

*New Roll Top—New Design*

*For Wood Only*

**T**OPS are made of No. 27 Gauge, Stamped roll design, adding to rigidity of construction and eye value and are fitted with built-in check draft. Bodies are made of No. 29 gauge Uniform Color Blue Steel; bottom is double seamed; No. 29 gauge steel lining extends half way to the top. Mounted with cast ash pouch, having swing door, fitted with cast draft register, through which ashes or fire may be removed with a fire shovel. Has six-inch steel pipe collar on all sizes. Heavy cast legs are fastened to bottom of stove by steel cleats.

### SPECIFICATIONS

No.	Extreme Length	Extreme Width	Height	Weight
120R	20 in.	15 in.	18¾ in.	20 lbs.
122R	22 in.	15½ in.	20¾ in.	23 lbs.
124R	24½ in.	16½ in.	23¼ in.	25 lbs.
126R	26 in.	17 in.	24¾ in.	28 lbs.



ALL HEATERS ARE OILED AND PACKED IN PAPER CARTONS



## MISSISSIPPI AIR-TIGHT HEATER

*New Roll Top—New Design*

*For Wood Only*

**T**OPS are made of No. 27 Gauge, Stamped roll design, adding to rigidity of construction and eye value and are fitted with built-in check draft. Bodies are made of No. 29 gauge Uniform Color Blue Steel; bottom is double seamed; No. 29 gauge steel lining extends half way to top of all stoves, with the exception of 016R and 018R, which are unlined. Mounted with cast draft fitted with nickel screw draft register, and has cast legs which are fastened to bottom of stove by heavy steel cleats. Has six-inch steel pipe collar on all sizes except No. 016R, which has five-inch. All sizes have four legs, excepting Nos. 016R, 018R and 18R, which have three legs.



### SPECIFICATIONS

No.	Extreme Length	Extreme Width	Height	Weight
016R	16 in.	12½ in.	12 in.	9 lbs.
018R	18 in.	14 in.	12¾ in.	11 lbs.
18R	18 in.	14 in.	12¾ in.	12 lbs.
20R	20 in.	15 in.	18¾ in.	16 lbs.
22R	22 in.	15½ in.	20¾ in.	19 lbs.
24R	24½ in.	16½ in.	23¼ in.	22 lbs.
26R	26 in.	17 in.	24¾ in.	25 lbs.

## BRAIDWOOD AIR-TIGHT HEATER

*New Roll Top—New Design*

*For Wood Only*

**T**OPS are made of No. 27 Gauge, Stamped roll design, adding to rigidity of construction and eye value and are fitted with built-in check draft. Bodies are made of No. 29 gauge Uniform Color Blue Steel; bottom is double seamed; No. 29 gauge steel lining extends half way to top of all stoves, with the exception of 016R and 018R, which are unlined. Mounted with sheet steel draft, fitted with gravity type ash door held in closed position with steel clip. Ash door lifts up to remove ashes and has cast legs which are fastened to bottom of stove by heavy steel cleats. Has six-inch steel pipe collar on all sizes except No. 016R, which has five-inch. All sizes have four legs, excepting Nos. 016R, 018R and 18R, which have three legs.

### SPECIFICATIONS

No.	Extreme Length	Extreme Width	Height	Weight
016R	16 in.	12½ in.	12 in.	9 lbs.
018R	18 in.	14 in.	12¾ in.	11 lbs.
18R	18 in.	14 in.	12¾ in.	12 lbs.
20R	20 in.	15 in.	18¾ in.	16 lbs.
22R	22 in.	15½ in.	20¾ in.	19 lbs.
24R	24½ in.	16½ in.	23¼ in.	22 lbs.
26R	26 in.	17 in.	24¾ in.	25 lbs.



ALL HEATERS ARE OILED AND PACKED IN PAPER CARTONS



# RANGER SHEET METAL CAMP STOVES

*For Wood Only*



No. 26



No. 46



No. 50

**T**HE RANGER is a practical sheet metal camp stove designed for the burning of wood only and will cook and bake with a minimum of fuel.

Nos. 26 and 46 are made of No. 27 gauge One Pass Cold Rolled Steel; bodies and ovens are electrically welded; top and bottoms are securely seamed; cushion panel oven and fire doors; has 4 steel legs, as illustrated; pull out damper to control travel of heat.

Packed one in paper carton.

The No. 50 RANGER is made of No. 24 gauge One Pass Cold Rolled Steel, without bottom, with solid top of No. 16 gauge steel securely seamed to body; cushion panel oven and fire doors; pull out damper to control travel of heat.

Packed one in paper carton.

## SPECIFICATIONS

Number.....	26	46	50
Extreme Height .....	13½"	13½"	12"
Top.....	22½"x11½"	22½"x16½"	23½"x17½"
Cooking Holes .....	2"-6"	4"-6"	none
Oven.....	7"x10"x10½"	7"x10"x15½"	7"x10"x15¾"
Pipe Collar.....	5"	5"	5"
Weight.....	12 lbs.	16 lbs.	23 lbs.

# REX STEEL DRUM OVEN

**A** PRACTICAL Drum Oven that permits baking, with heat that is ordinarily wasted in the smoke pipe.

Made of nicely finished uniform color blue steel. Has steel collars and oven rack.

## SPECIFICATIONS

No.	Oven	Drum Size	Weight
168	11x17 in.	17½x14½ in.	10 lbs.





## TORRID CANNON HEATER

*For Coal*



**T**HE TORRID has been designed and built to meet the demand for a large, heavy and substantially constructed cannon, to withstand the severest service, for a long period of time, and is especially suited for heating of large rooms, halls, etc. FIRE-POT is made extra heavy and straight, eliminating danger of fire-cracking; has dumping and shaking grate. ASH PIT is extra large, with large hearth, fitted with two down-draft registers, which supply an ample amount of draft. FEED DOOR SECTION not bolted to firepot as its size and weight make this unnecessary, adding to convenience in moving and shipping. MAIN TOP is flat and contains cooking lid. FEED DOOR is hinged, fitted with check. ASH DOOR is hinged, and roomy for removal of ashes.

Can be furnished with upper steel drum when specified, adding greatly to heating capacity.

### SPECIFICATIONS

No.	Diameter of Fire-Pot	Height	Pipe Collar	Weight
22	19 in.	50 in.	7 in.	390 lbs.

## JUNIOR CANNON HEATER

*For Coal*

**T**HE JUNIOR CANNON is of the latest construction, and available in four sizes, and meets the demand for a small size, low-priced utility heater. Is made from the highest grades of material and is so designed and constructed that the castings will not crack or warp from heavy firing; all joints are well fitted and cemented air-tight. Has corrugated fire-pot, self-mounting ash door fitted with nickel screw draft to control the fire—no ash pan. Has draw center grate on all sizes except No. 311, which has flat dump grate. Has large size feed door fitted with draft check; 6-inch pipe collar on all sizes except on No. 317, which has 7-inch pipe collar.

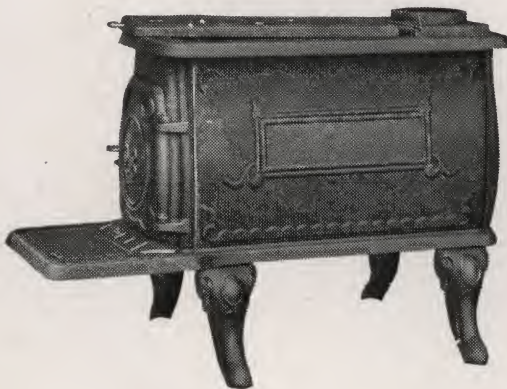
### SPECIFICATIONS

No.	Diameter of Fire-Pot	Height	Pipe Collar	Weight
311	9 in.	27 in.	6 in.	40 lbs.
313	11 in.	28½ in.	6 in.	60 lbs.
315	13 in.	31 in.	6 in.	80 lbs.
317	15 in.	35 in.	7 in.	115 lbs.



## STAR BOX HEATER

*All Cast Iron—For Wood Only*



**D**ESIGNED in a plain, Colonial pattern, the STAR all-cast box heater is substantial and durably built, and dollar for dollar, there is no better value obtainable. Ends, sides, top and bottom all of heavy cast-iron that will withstand hard usage. Nos. 132 and 136 have cut sides with ample room for expansion, to prevent cracking. Bottom and hearth in one piece and made extra heavy. Unsightly rods on outside have been dispensed with, stoves being held tight by bolts. Swing hearth door gives full access to ash pit.

All sizes have two lids except Nos. 118 and 122. Hearth plate pulls out to admit draft; has large front feed and also swing top feed. Available in an assortment of sizes to meet all cast box stove requirements.

### SPECIFICATIONS

No.	Length of Wood	Width	Height	Cooking Holes	Pipe Collar	Weight
118	18 in.	8½ in.	20½ in.	1-7 in.	6 in.	55 lbs.
122	22 in.	10 in.	23½ in.	1-7 in.	6 in.	75 lbs.
125	25 in.	10½ in.	24 in.	2-7 in.	6 in.	90 lbs.
128	28 in.	11½ in.	26 in.	2-7 in.	6 in.	106 lbs.
132	32 in.	13½ in.	27½ in.	2-8 in.	6 in.	140 lbs.
136	36 in.	14½ in.	28½ in.	2-8 in.	6 in.	160 lbs.



# JUNIOR AND GIANT TANK HEATERS

For Coal



No. 50 JUNIOR

**C**OMBINATION tank heater and laundry stove of latest design and construction, economical and convenient, supply hot water at a minimum cost. Has hollow water heating firepot with water entirely surrounding the fire. Tested to 250 lbs. pressure, assuring long life and efficiency.



No. 54 JUNIOR

## SPECIFICATIONS

Height .....	22 inches
Top .....	18½ x 20¾ inches
Fire Pot (inside) .....	6½ x 10 inches
Grate .....	7½ inches
Covers .....	2-8 inch
Capacity per hour .....	40 gals.
Weight .....	90 lbs.

## SPECIFICATIONS

Height .....	22 inches
Top .....	20¾ x 20¾ inches
Fire Pot (inside) .....	6½ x 10 inches
Grate .....	7½ inches
Covers .....	4-8 inch
Capacity per hour .....	40 gals.
Weight .....	110 lbs.



No. 80 JUNIOR

**W**HERE large quantities of hot water are needed, the Giant fills a very definite want. Designed to use every unit of heat efficiently, they are economical in operation. Fire is always under control and regulated by dampers conveniently located. Has hollow water heating dome, tested to 250 lbs. pressure, affording larger heating surfaces.



GIANT

## SPECIFICATIONS

Number .....	80	84
Height .....	23"	24"
Top .....	23x18"	21½x25"
Fire Pot (inside) .....	11½x7"	11½x7"
Grate .....	10"	10"
Covers .....	2-8"	4-8"
Weight .....	125 lbs.	135 lbs.
Capacity per hour .....	60 gals.	60 gals.

## SPECIFICATIONS

Number .....	100	105
Height over all .....	21"	26"
Height of water body .....	9¼"	14½"
Diameter of water body, outside .....	12¾"	12¾"
Diameter of water body, inside .....	9¾"	9¾"
Height of fire pot, brick lining .....	5½"	5½"
Diameter of grate .....	10"	10"
Depth of ashpit .....	7"	7"
Capacity per hour .....	100 gals.	150 gals.
Weight .....	100 lbs.	135 lbs.



## APOLLO LAUNDRY STOVES

*For Coal*



No. 50

**C**OMBINED cooking, heating and laundry stoves of modern design and construction, heavily built to withstand hard usage, they have large firepot and spacious top. Two hole stoves come fitted with pouch feed door. Roomy ashpit has cast iron bottom. Draw center grates.



No. 54

### SPECIFICATIONS

Height .....	20½ inches
Size of Top .....	18½ x 20¾ inches
Covers .....	2-8 inch
Diameter of Pot at Top .....	12 inches
Diameter of Grate .....	7½ inches
Weight .....	65 lbs.

### SPECIFICATIONS

Height .....	20½ inches
Size of Top .....	20¾ x 20¾ inches
Covers .....	4-8 inch
Diameter of Pot at Top .....	12 inches
Diameter of Grate .....	7½ inches
Weight .....	85 lbs.



No. 208

**M**ODELS 208 and 408 afford a combination heating and cooking stove, just high enough from the floor for easy access when cooking. Both numbers are equipped with pouch feed. The long firepot adapts itself for wood burning as well as coal. The steel shelf below affords ample utensil storage space.



No. 408

### SPECIFICATIONS

Height from floor to Top .....	30 inches
Size of Top .....	12 x 22½ inches
Size of Fire Pot at Grate .....	6 x 12½ inches
Style of Grate .....	Draw Shake
Lids .....	2-8 inch
Weight .....	100 lbs.

### SPECIFICATIONS

Height from floor to Top .....	30 inches
Size of Top .....	19 x 22½ inches
Size of Fire Pot at Grate .....	6 x 12½ inches
Style of Grate .....	Draw Shake
Lids .....	4-8 inch
Weight .....	115 lbs.



## AUTO LAUNDRY STOVE



No. 218

### For Coal

**C**OMBINED Cooking, Heating and Laundry Stove, of the latest design and construction. Four-hole stoves are mounted with deflector plate in center of stove, which retains the heat, and throws it forward under the two front holes, at the same time serving as a secure support for long center, preventing sinking in of tops, so often found in laundry stoves. Are fitted with large pouch feed door, 3 inches x 8 inches, with draw-center grate, cast bottom, and large, deep, roomy ash-pit. The AUTO is not the cheapest laundry, but the best at the price.



No. 418

### SPECIFICATIONS

No.	Cooking Holes	Size of Top	Height	Weight
218	2-8 in.	14x21 in.	22½ in.	70 lbs.
418	4-8 in.	21x21 in.	24½ in.	85 lbs.

## JUMBO LAUNDRY STOVE



No. 8

### For Coal

**C**OMBINED Cooking, Heating and Laundry Stove of the latest design and construction. Has unusually large firepot, and is fitted with large pouch feed door, with dump grate, cast bottom, and large, deep, roomy ash pit. Four-hole stoves are mounted with arch support for long centers. The Jumbo is a very attractive stove, and a popular seller.



No. 48

### SPECIFICATIONS

No.	Cooking Holes	Size of Top	Height	Weight
8	2-8 in.	21x15½ in.	21½ in.	65 lbs.
48	4-8 in.	21x22 in.	22½ in.	85 lbs.

## WONDER LAUNDRY STOVE



### For Coal

**I**S without question the biggest Laundry value yet offered. Has pouch feed, six-inch pipe collar, two eight-inch covers, swing feed and ash door, dumping grate, and large top. Ash door is fitted with neat nickel screw draft register. Bottom is made of heavy steel.

### SPECIFICATIONS

No.	Cooking Holes	Size of Top	Height	Weight
8	2-8 in.	15x19½ in.	20 in.	45 lbs.



## IMPORTANT When Setting Up Stoves

**A**LL of our stoves are made of the very best material and in the most thorough manner, and are carefully inspected before leaving our factory. If properly put up they cannot fail to give satisfaction.

In setting up a stove the following rules should be observed:

Examine stove and see that it is in perfect condition, that all plates are in place.

See that the chimney is free from soot and all obstructions, and that it is higher than any other part of the house. All openings into the chimney should be closed and the space around the pipe, where it enters the wall, should be closed perfectly tight with a pipe collar. No air should enter the chimney except that which passes through the stove.

Do not reduce the capacity of the pipe to accommodate a small opening in the chimney, but enlarge opening to suit the pipe.

Use pipe same size as collar on stove.

Do not push the pipe into the chimney too far.

Use as little pipe and as few elbows as possible.

See that there are no pipe holes open on the opposite side of the chimney, either above or below, and that there is no unused stove with draft slide open, leading into the same chimney.

Give explicit instructions as to the operation of the dampers and grates, and the cleaning of the flues.

Never sell a small stove to do the work of a large one.

Because of the failure of some dealers to do some of the simple things noted above, users sometimes have trouble and become dissatisfied with a stove or range, when the trouble is all due to local causes.

## IN ORDERING REPAIRS

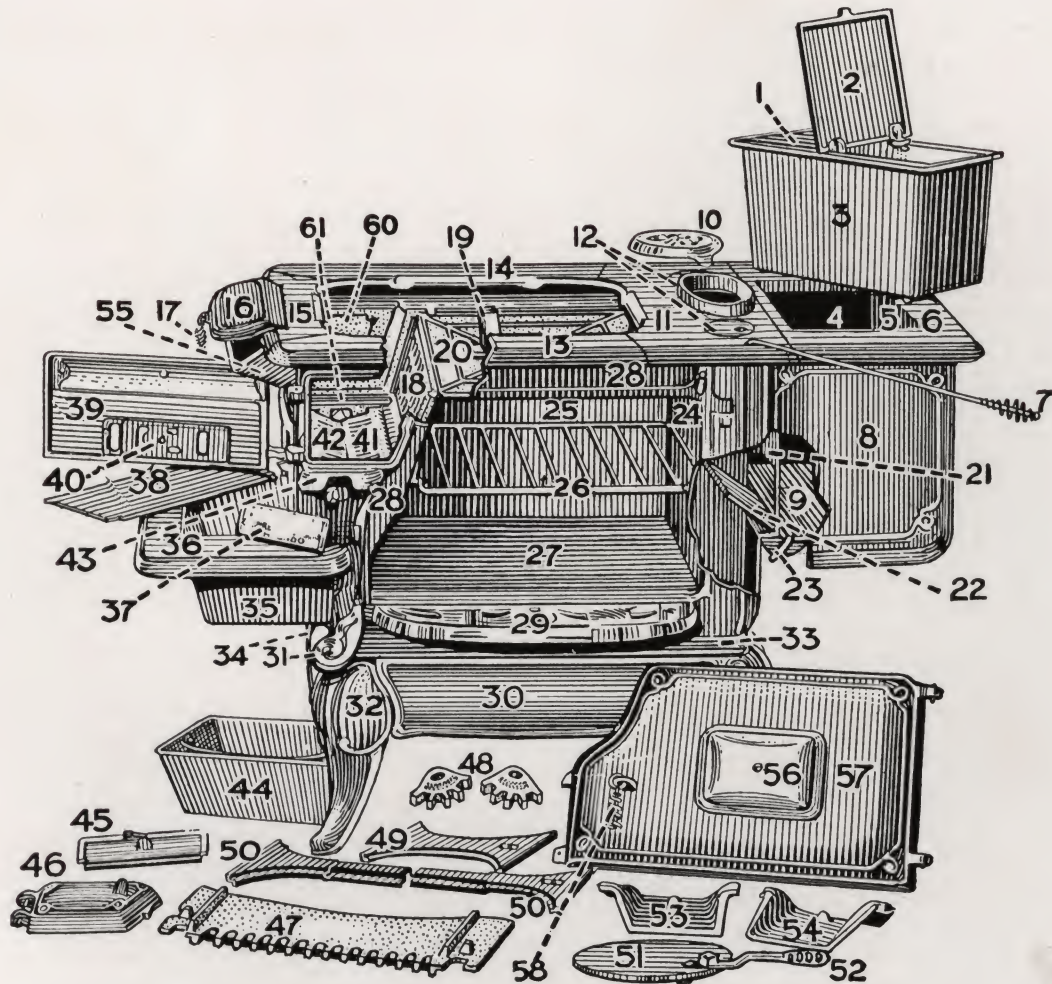
**U**SE EXTREME CARE IN GIVING THE NAME, CORRECT NUMBER AND DATE OF STOVE FOR WHICH YOU WANT REPAIRS. If unable to give name or number of the part needed make a rough sketch of same. Refer to section views on the following pages.

We designate the front of a range by standing facing the oven; in cook stoves, facing the hearth. In ordering similar parts, state whether to the right or to the left.

Care in ordering will obviate delay and mistakes in shipping. We will not bear any expense where errors are clearly not ours, nor will we receive goods returned without first being advised.



## CAST COOK REPAIR PARTS



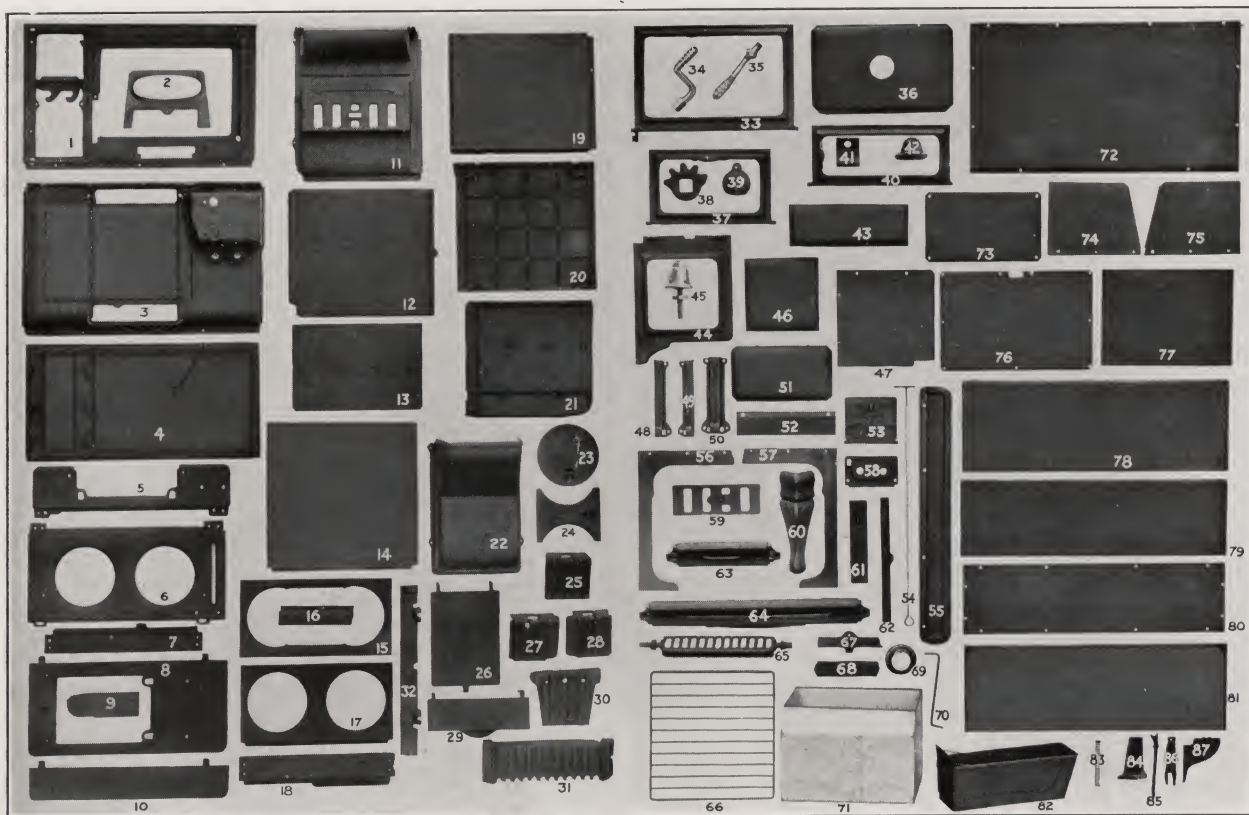
When designating right or left, take position facing the hearth or ash pit, which is called the front of the stove

No.	ITEM	No.	ITEM	No.	ITEM
1	Left section of reservoir cover	21	Main back (state if Reservoir or square top stove)	41	Long duplex grate
2	Right section of reservoir cover	22	Reservoir damper	42	Short duplex grate
3	Reservoir tank	23	Reservoir damper handle	43	Ash guard
4	Reservoir left end	24	Back oven plate	44	Ash pan
5	Reservoir back plate	25	Left oven door	45	Clean-out door
6	Reservoir top	26	Oven rack	46	Fire door
7	Swing towel rod	27	Oven bottom	47	Front grate
8	Reservoir right end	28	Main side (state whether right or left side is wanted)	48	Grate cogs
9	Reservoir bottom	29	Outside oven shelf	49	Short center
10	Tea shelf	30	Long base strip	50	Long center complete
11	Main back top	31	Oven door kicker	51	Cover
12	Flue covers	32	Leg	52	Lifter
13	Main right top	33	Main bottom	53	Left end lining
14	Main left top	34	Short base strip	54	Right end lining
15	Main front top	35	Hearth or ash pit	55	Pouch or main front
16	Pouch feed door	37	Name-plate	56	Oven door panel
17	Alaska cold handle	38	Swing hearth cover	57	Oven door right
18	Fire back	39	Front door	58	Alaska cold handle
19	Center rest	40	Draft slide in front door	59	Front oven plate (not shown on cut)
20	Oventop				

*Specify Number of Each Part and Name and Number of Cook Stove It Is Intended For*



## Cast Range Repair Parts



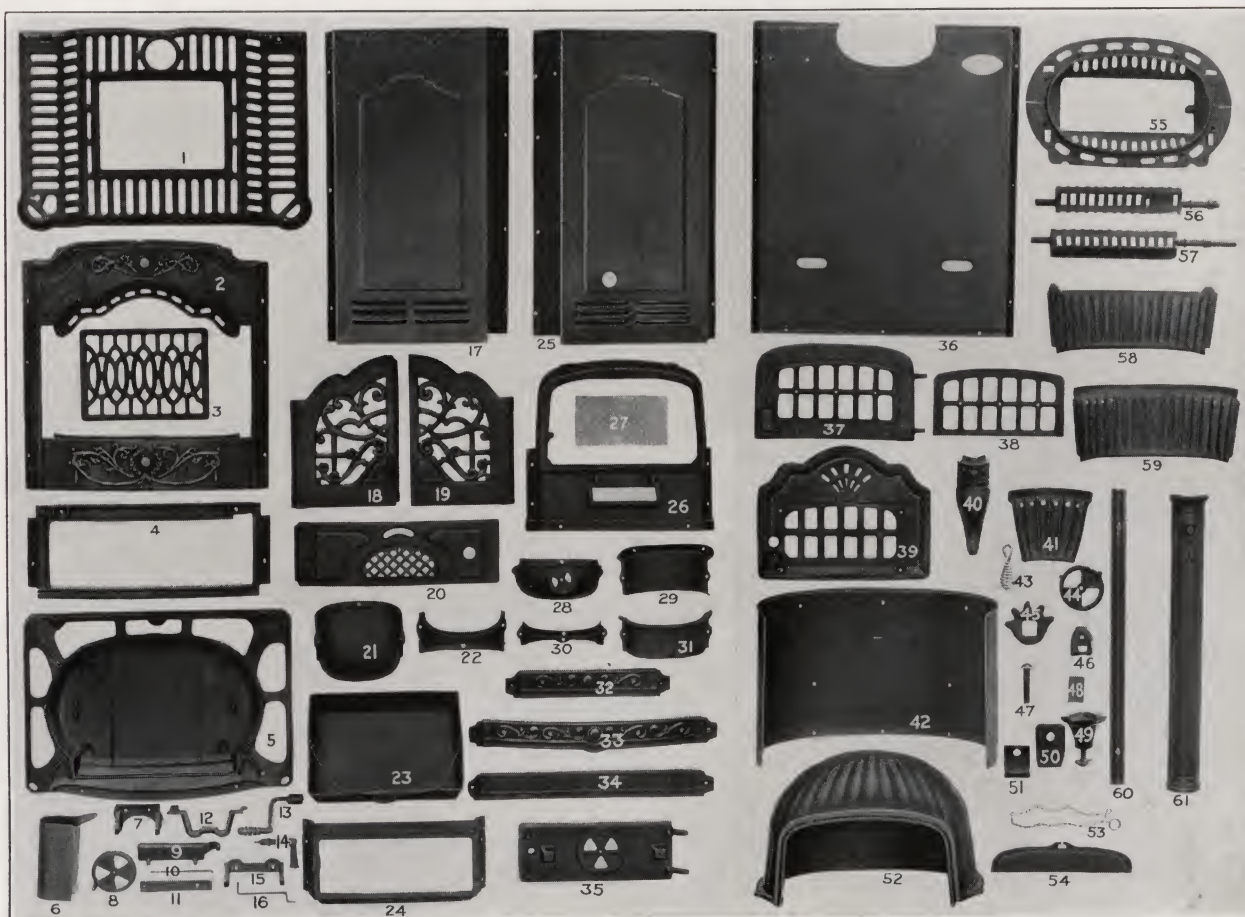
When designating right or left, take position facing the oven door, which is called the front of the range.

No.	ITEM	No.	ITEM	No.	ITEM
1	Main Front	30	End Lining	59	Draft Slide
2	Pipe Collar	31	Front Grate	60	Leg
3	Main Back Side	32	Front Protection Strip	61	Damper
4	Main Bottom	33	Oven Door Frame	62	Reservoir Bottom Bar
5	Left End Top	34	Crank Shaker	63	Short Base Strip
6	Right End Top	35	Lifter	64	Long Base Strip
7	Front Top	36	Oven Door Panel	65	Grate Bar
8	Reservoir Top	37	High Closet Door Frame	66	Oven Rack
9	Flue Strip	38	Grate Cog	67	Rear Grate Cover
10	End Shelf	39	Water Stop	68	Cleanout Door
11	Main Left End	40	Ash and Fire Door Frame	69	Thermometer
12	Bottom Oven Plate	41	Oven Door Spring Catch	70	Damper Rod
13	Right Oven Plate	42	Damper Knob	71	Reservoir Tank
14	French Plate	43	Ash and Fire Door Panel	72	High Closet Splasher
15	Front Anchor Plate	44	Reservoir Front Frame	73	High Closet Door Inside Lining
16	Oven Door Spring Cover	45	Spring Knob	74	Left High Closet End Panel
17	Middle Anchor Plate	46	Reservoir Panel	75	Right High Closet End Panel
18	Back Top	47	Reservoir Rear End	76	Oven Door Inside Lining
19	Main Right End	48	Left H. C. Hinge Corner	77	Reservoir Right End Panel
20	Top Oven Plate	49	Right H. C. Hinge Corner	78	High Closet Bottom
21	Left Oven Plate	50	Middle H. C. Hinge	79	High Closet Top
22	Flue Back	51	High Closet Door Panel	80	High Closet Upper Back
23	Cover	52	Steel Ash Chute	81	High Shelf Top
24	Short Center	53	Inner Fire Door	82	Ash Pan
25	Middle Section Fire Back	54	Scraper	83	Oven Door Spring
26	Reservoir Cover	55	High Closet Extension Guard	84	Center Post
27	Front Section Fire Back	56	Left High Closet Bracket	85	Oven Door Spring Plunger
28	Rear Section Fire Back	57	Right High Closet Bracket	86	Oven Door Hinge Cover
29	Pouch Feed Door	58	Front Grate Cog Cover	87	End Shelf Bracket

*Specify Color Combination, Number of Each Part and Number of Range It Is Intended For*



## W631 Autona Circulator Repair Parts



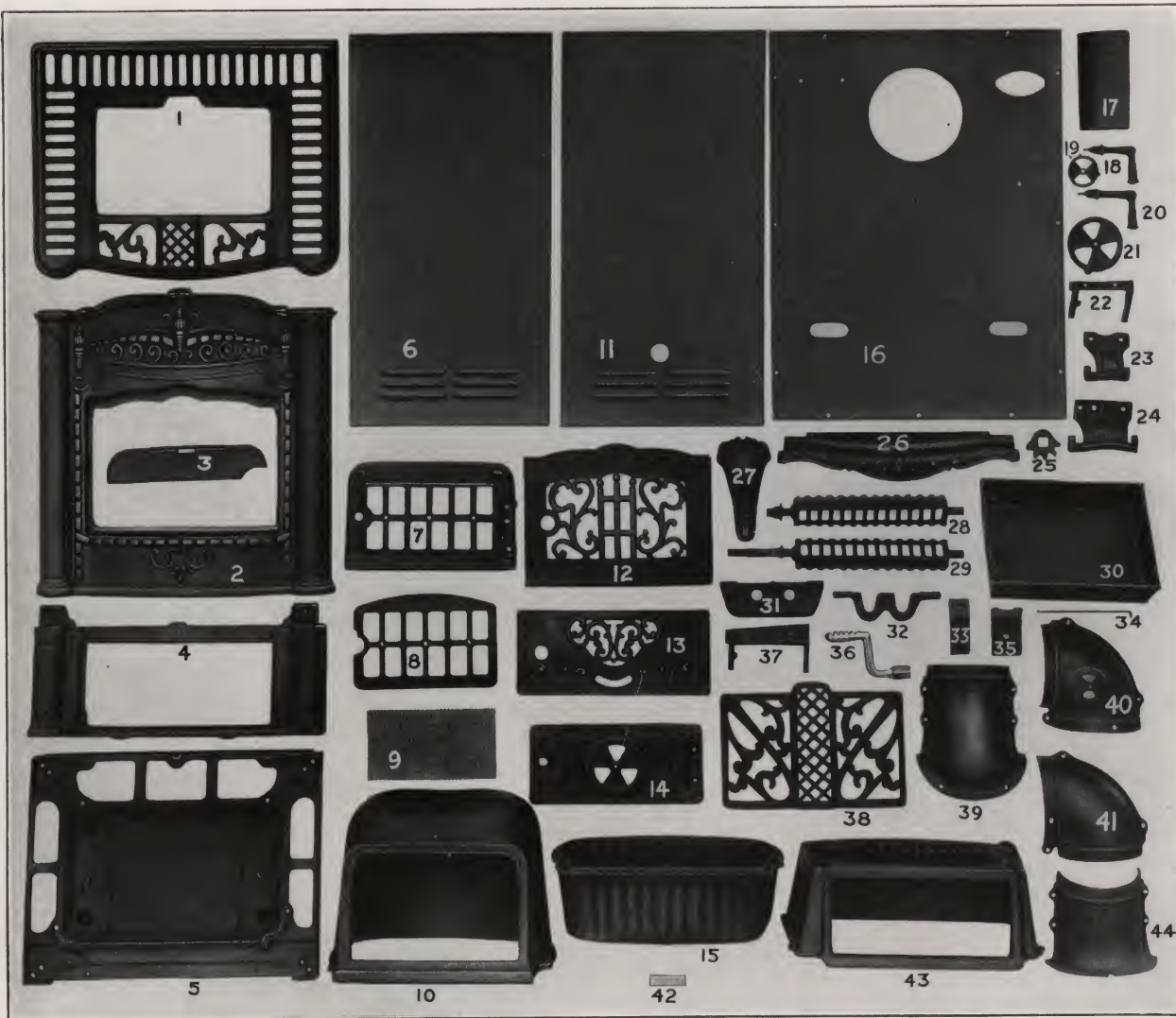
When designating right or left, take position facing the feed door, which is called the front of the circulator.

No.	ITEM		No.	ITEM	
1	Main Top	(Enamel)	32	Short Base Strip	(Enamel)
2	Upper Front	(Enamel)	33	Front Base Strip	(Enamel)
3	Top Cover	(Enamel)	34	Back Base Strip	(Enamel)
4	Lower Front	(Enamel)	35	Ash Door	
5	Bottom		36	Steel Back	(Enamel)
6	Water Pan	(Enamel)	37	Mica Fire Door	
7	Ash Door Lug		38	Mica Frame	
8	Ash Door Register Wheel		39	Fire Door Panel	(Enamel)
9	Draft Door		40	Leg	(Enamel)
10	Draft Door Rod		41	End Lining	
11	Grate Support		42	Sheet Steel Radiator Support	
12	Grate Hanger		43	Mica Door Wire Handle	
13	Shaker Crank		44	Collar Register Wheel	
14	Ash Door Handle		45	Grate Cogs	
15	Mica Fire Door Lug		46	Dome Lug	
16	Draft Door Pull Rod		47	Fire Door Pins	
17	Left Steel Side	(Enamel)	48	Mica	
18	Left Cabinet Door	(Enamel)	49	Door Knob	
19	Right Cabinet Door	(Enamel)	50	Ash Door Stop	
20	Ash Door Panel	(Enamel)	51	Door Spring Clip	
21	Lower Section Elbow		52	Dome	
22	Upper Section Elbow		53	Draft Door Pull Chain, complete with S Hooks and Ring	
23	Ash Pan		54	Smoke Curtain	
24	Ash Door Frame	(Inner)	55	Grate Frame	
25	Right Steel Side	(Enamel)	56	Short Grate Bar	
26	Fire Door Frame	(Inner)	57	Long Grate Bar	
27	Mica Screen		58	Front Lining	
28	Upper Section Collar		59	Back Lining	
29	Upper Dome Collar		60	Back Steel Column	(Enamel)
30	Lower Section Collar		61	Front Cast Column	(Enamel)
31	Lower Dome Collar				

*Specify Number of Each Part, Color Finish and Number of Circulator It Is Intended For*



## Cornell Circulator Repair Parts



When designating right or left, take position facing the feed door, which is called the front of the circulator.

No.	ITEM		No.	ITEM	
1	Main Top	(Enamel)	23	Ash Door Hinge	
2	Main Front	(Enamel)	24	Fire Door Hinge	
3	Smoke Curtain		25	Grate Cogs	
4	Lower Front	(Enamel)	26	Front Base Strip	(Enamel)
5	Bottom		27	Leg	(Enamel)
6	Left Steel Side	(Enamel)	28	Short Grate Bar	
7	Fire Door	(Inner)	29	Long Grate Bar	
8	Mica Frame	(Enamel)	30	Ash Pan	
9	Mica Screen		31	Left Grate Hanger	
10	Dome		32	Right Grate Hanger	
11	Right Steel Side	(Enamel)	33	Ash Door Stop	
12	Fire Door Panel	(Enamel)	34	Wire Fire Door Pin	
13	Ash Door Panel	(Enamel)	35	Smoke Curtain Hinge	
14	Ash Door		36	Shaker Crank	
15	Fire Pot		37	Fire Door Lug	
16	Steel Back		38	Top Cover	(Enamel)
17	Water Pan	(Enamel)	39	Upper Dome Collar	
18	Fire Door Handle	(Enamel)	40	Right Section Elbow	
19	Collar Register Wheel		41	Left Section Elbow	
20	Ash Door Handle	(Enamel)	42	Mica	
21	Ash Door Register Wheel		43	Ash Pit	
22	Ash Door Lug		44	Lower Dome Collar	

*Specify Number of Each Part, Color Finish and Number of Circulator It Is Intended For*

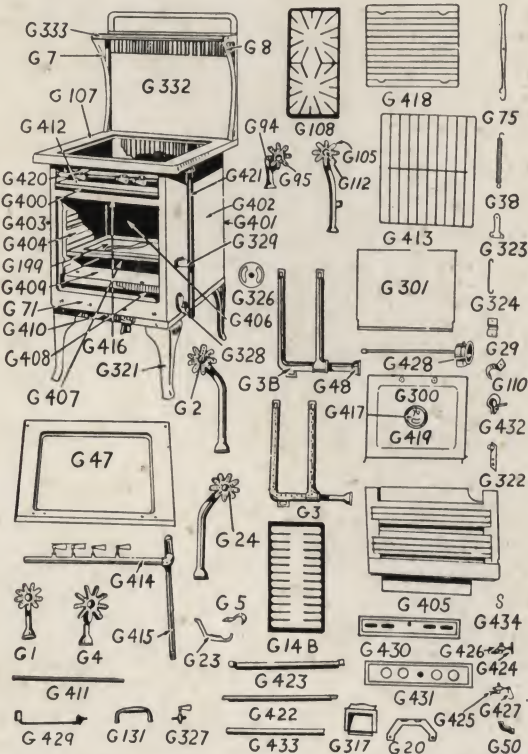
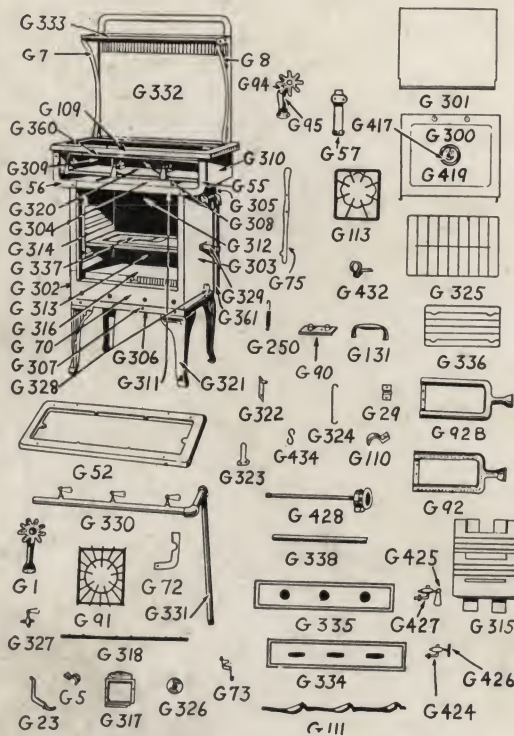






## Repair Parts for Three and Four Burner Cookers

**Important**—When ordering be sure to give the following information: Name of cooker, complete number including any letters following number, color of enamel, also kind of gas used.



### Parts for Three Burner Cookers

No.	ITEM	No.	ITEM
G 1	Cooking Top Burner. (For 163).	G314	L. H. Oven Lining.
G 5	Top Manifold Clamp. (For 163).	G315	R. H. Oven Lining.
G 7	L. H. Shelf Bracket.	G316	Bottom Oven Lining.
G 8	R. H. Shelf Bracket.	G317	Steel Vent Collar.
G 23	Bottom Manifold Bracket. (For 163).	G318	Top Burner Rest. (For 163).
G 29	Lug that Holds Spring Lever.	G320	Drip Pan.
G 52	Cooking Top. (For 163).	G321	Cooker Leg.
G 55	R. H. Front Top Support. (For 163).	G322	Oven Door Hinge Pin.
G 56	L. H. Front Top Support.	G323	Lever that Door Spring Hooks On.
G 57	Back Top Support.	G324	Door Hook that Spring Hooks On.
G 70	Main Cast Front.	G325	Wire Oven Rack.
G 72	R. H. Front Top Support. (For 163).	G326	Air Mixer Cap.
G 73	Lug that Holds Top Burner Rests. (For 163).	G327	Top Burner Cock. (For 163).
G 75	Safety Lever for Range with Broiler.	G328	Oven Gas Cock.
G 90	Oven Burner Support.	G329	Steel Clamp for Down Pipe on Manifold.
G 91	Grid for Cooking Top. (For 163).	G330	Front Manifold Pipe. (For 163).
G 92	Oven Burner.	G331	Down Pipe for Manifold. (For 163).
G 92B	Broiler Burner.	G332	Splasher Back.
G 94	Top Burner. (For 3163).	G333	Flat Top Part of Shelf.
G 95	Top Burner. (For Tank Gas).	G334	Apron for "T" Gas Cock. (For 3163).
G109	Cooking Top. (For 3163).	G335	Apron for Porcelain Gas Cock. (For 3163).
G110	Manifold Clip. (For 3163).	G336	Broiler Rack.
G111	Top Burner Rest. (For 3163).	G337	Broiler Pan.
G113	Grid. (For 3163).	G338	Lining Spacers.
G116	Top Burner Rest. (For Tank Gas).	G360	Front Manifold Pipe. (For 3163).
G131	Oven Door Handle.	G361	Down Pipe for Manifold. (For 3163).
G250	Oven Door Spring.	G417	Thermometer. (For Oven Door).
G300	Steel Oven Door Without Thermometer Hole.	G419	Steel Oven Door with Thermometer Hole.
G301	Steel Oven Door Lining.	G424	Gas Cock with "T" Handle. (For 3163).
G302	L. H. End of Cooker.	G425	Gas Cock with Porcelain Handle. (For 3163).
G303	R. H. End of Cooker.	G426	Gas Cock with "T" Handle. (For Tank Gas).
G304	Steel Main Oven Top.	G427	Gas Cock with Porcelain Handle. (For Tank Gas).
G305	Main Back of Cooker. (Outside).	G428	Wilcolator Oven Heat Control.
G306	Main Oven Bottom.	G432	Bracket that Holds No. G75 Safety Lever.
G307	Lower Body Bottom Band.	G434	Oven Door Hook. For Spring.
G308	Back Burner Box Enclosure.		
G309	L. H. Burner Box Enclosure.		
G310	R. H. Burner Box Enclosure.		
G311	Top Oven Lining.		
G312	Upper Back Oven Lining.		
G313	Lower Back Oven Lining.		

### Parts for Four Burner Cookers

No.	ITEM	No.	ITEM
G 1	Short Cooking Top Burner. (For 164).	G332	Splasher Back.
G 2	L. H. Long Cooking Top Burner. (For 164).	G333	Flat Top Part of Shelf.
G 3	Oven Burner.	G400	Steel Main Oven Top.
G 3B	Broiler Burner.	G401	Steel Back of Cooker. (Outside).
G 4	Giant Cooking Top Burner. (For 164).	G402	R. H. End of Cooker.
G 5	Top Manifold Clamp. (For 164).	G403	L. H. End of Cooker.
G 7	L. H. Shelf Bracket.	G404	L. H. Oven Lining.
G 8	R. H. Shelf Bracket.	G405	R. H. Oven Lining.
G14B	Grid. (For 164).	G406	Upper Back Oven Lining.
G 20	Back Oven Burner Hanger.	G407	Lower Back Oven Lining.
G 23	Bottom Manifold Bracket. (For 164).	G408	Main Oven Bottom.
G 24	R. H. Cooking Top Burner. (For 164).	G409	Bottom Oven Lining.
G 29	Lug—That Holds Oven Door Spring Lever.	G410	Bottom Body Band.
G 38	Oven Door Spring.	G411	Top Burner Rests. (For 164).
G 47	Main Cooking Top. (For 164).	G412	Drip Pan.
G 48	Goose Neck for Oven Burner.	G413	Wire Oven Rack.
G 50	Front Oven Burner Hanger.	G414	Front Top Manifold Pipe. (For 164).
G 71	Main Cast Front.	G415	Down Pipe for Manifold. (For 164).
G 75	Safety Lever For Range With Broiler.	G416	Top Oven Lining.
G 94	Short Top Burner. (For Tank Gas).	G417	Oven Door Thermometer.
G 95	Short Top Burner. (For 3164).	G418	Wire Broiler Rack.
G105	Long Top Burner. (For 3164).	G419	Steel oven Door with Thermometer Hole.
G107	Cooking Top. (For 3164).	G420	Front Manifold Pipe. (For 3164).
G108	Grid. (For 3164).	G421	Down Pipe for Manifold. (For 3164).
G110	Manifold Clip. (For 3164).	G422	Top Burner Rest. (For Tank Gas).
G112	Long Top Burner. (For 3164).	G423	Top Burner Rest. (For 3164).
G131	Steel Oven Door Handle.	G424	Gas Cock with "T" Handle. (For 3164).
G199	Broiler Pan.	G425	Gas Cock with Porcelain Handle. (For 3164).
G300	Steel Oven Door Without Thermometer Hole.	G426	Gas Cock with "T" Handle. (For Tank Gas).
G301	Steel Oven Door Lining.	G427	Gas Cock with Porcelain Handle. (For Tank Gas).
G317	Steel Vent Collar.	G428	Wilcolator Oven Heat Control.
G321	Cooker Leg.	G429	Pilot Lighter (State if for Artificial or Natural Gas).
G322	Oven Door Hinge Pins.	G430	Apron for "T" Handle. (For 3164).
G323	Lever that Door Spring Hooks On.	G431	Apron for Porcelain Handle. (For 3164).
G324	Door Hook that Spring Hooks On.	G432	Bracket to Hold No. G75 Safety Lever.
G326	Air Mixer Cap.	G433	Lining Spacer.
G327	Top Burner Gas Cock. (For 164).	G434	Oven Door Hook for Spring.
G328	Oven Gas Cock.		
G329	Bracket that Holds Manifold Pipe to Body.		







